

# THE BEE

## WASHINGTON

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WASHINGTON, D. C., SATURDAY JUNE 20, 1908.

### FAIR PLAY AT CHICAGO.

**TAFT MANAGERS SHOW GENEROSITY TO NEGRO CONTESTANTS — NO MAN UNSEATED BECAUSE OF COLOR — CLAIMANTS WERE "IRREGULAR" AND MADE LAME SHOWING BEFORE NATIONAL COMMITTEE.**

"Lily Whites" in Bad Odor — Mr. Hitchcock Stands Firm for Republican Principles — Favors Colored Republicans in Spite of Threats Against Secretary Taft — Lib for the Cabinet.

National Negro Press Bureau.

Chicago, Ill., June 17.—The great convention is "on." Bands are playing; banners are flying to every breeze; the crowds have come, bringing with them the biggest men of both races. A brilliant political pow-wow is in prospect. The boomers are booming and the kickers are kicking, but the program of those who are said to be manipulating the "steam roller" will go through as scheduled.

William Howard Taft will be nominated on the first ballot.

The Vice Presidency is in doubt, but the trend toward Fairbanks is growing in strength, and if he will accept he can have it without a struggle. Otherwise, Sherman of New York looks like a winner, and Cortelyou looms large as a "dark horse." Dolliver's declarations put him out of it. The nomination will not be made before Friday, if there is a fight of any consequence in the committee on credentials and anything like a deadlock in the platform matter. You will know more about it next week. The Bee has been a good guesser all along, and its letters, editorials and comments have had great weight with the colored voters everywhere.

It is encouraging to the race and a helpful reflection for the future of the Republican party that the Negro contestants from the South were not "turned down" because they were colored. As a matter of fact, the Taft delegations, which were seated upon absolute proof of their "regularity," in many instances contained more Negroes than the Foraker delegations, which were rejected because of the poor showing made in the presentation of their claims. Senator Lodge, a man of the cleanest political record, and hailing from the hot-bed of abolition, Massachusetts, said:

"The great bulk of the Southern cases, which constituted the mass of the contests, were utterly frivolous and ought never to have been brought before the committee. Then, on the other hand, the Taft cases were admirably presented from beginning to end, the arguments were legal, the records were complete, the evidence was full. As a rule on the other side, in the Southern cases, no facts were furnished. Instead of legal arguments, the committee was compelled to listen to stump speeches that had no bearing on the merits of the cases whatever."

It must be said, in this connection, that the national committee evinced a high order of generosity and a fine spirit of fair play in splitting the vote of Louisiana between the "lily whites" and the "black and tans," for the sake of harmony, and to form a basis of party reorganization in the near future. Two Foraker delegates were seated in Virginia because the secretary of the convention had permitted a call to go out to "white men only." This was a square "throw down" for the "lily whites," and the colored voters will give the party full credit for its consistent stand for the time honored principle of equality for all elements embodied in the Republican household. The liberal attitude of Mr. Hitchcock, when urged by many Republicans to cut loose from the dissatisfied Negroes, will not be overlooked. White Republicans of influence grew disgusted with the nightly meetings held by certain factions of colored politicians, denouncing Taft and "cussing out" Roosevelt, and described their conduct as "insolent" and ungrateful, in view of the great service the party had rendered the race in fighting its battles for citizenship, etc. Mr. Hitchcock, however in the name of Secretary Taft, vetoed all such sugges-

tions and made up his mind to stand up for the Negroes as usual, because the Republican party is responsible for the power of the black people, and he felt firmly convinced that the thoughtful element of the race would remain loyal to the ticket when the heat of battle had cooled off. His keen discernment had shown him that the active hostility against Taft has been fomented by a few hot-headed feudists.

The crowd that has been making the fuss is noisy, but not so numerous as their volume of sound would lead the uninitiated to believe, and Mr. Hitchcock is wise in paying no attention to them. He vindicates the judgment of those who pronounce him "the new Napoleon of political managers" by listening to the leaders of genuine power and dealing out even-handed justice to the race, regardless of the bluff and bluster of seekers of cheap notoriety. The Negro masses will give Secretary Taft staunch support throughout the campaign and will be a large factor in securing his triumph at the polls in November. Mark that!

The suggestion that Mr. William Taft, Jr., be promoted to a portfolio in the Cabinet of the next President meets with the warmest approval at the hands of the colored people of the country, thousands of whom feel personally indebted to him for courtesies paid them on the occasion of their visits to the White House.

No man knows the "ins and outs" of public life better than the obliging and talented Secretary to the President, and his retention by the Taft administration in such a responsible post as Cabinet officer would be a fitting recognition of his valuable services to the nation through the major portion of President Roosevelt's term of office. He would make an admirable Postmaster General; and, in fact, would administer with credit any chair at the next Cabinet table.

Mr. Frank H. Hitchcock is very likely to be named as chairman of the National Committee. His masterly labors in bringing the nomination of Secretary Taft entitles him to the honor — and more. He is said to be the choice of the genial War Secretary for the place — which ought to settle the matter. Mr. Arthur I. Vorys will, in all probability, be made vice chairman. With Hitchcock stationed at New York and Vorys at Chicago we may look forward to a campaign that will wake the echoes from the "piney woods of Maine to the tide-swept shores about the Golden Gate."

It is understood that J. Thomas Heflin, the "fire-eating Congressman from Alabama," who made his name hated by the people in Washington because of his advocacy of the "Jim Crowing" of respectable Negroes in the free territory of the District of Columbia, and because of his shooting of an unarmed black man for daring to ride in a street car with white people, is to second the nomination of Bryan at the Denver convention. It is to the Democratic party, led by Heflin and his ilk, that the false prophets of the race, who are holding "mass meetings" at Chicago, would entrust the welfare of the Negro for the next four years — if they could have their way. But, fortunately, the rank and file of the Negroes are not fools, and the Waldron-Trotter Negro Democratic alliance amounts to nil.

### PERSONAL LIBERTY LEAGUE.

Chicago, Ill., June 15, 1908.

We, the representatives of the Colored Personal Liberty League, in conference assembled, do adopt and set forth the following platform of principles of the National Colored Personal Liberty League.

History and all human experience have shown that the sumptuary laws, or attempts by Legislatures to regulate the opinions of men, by designating what they should "eat, drink or wear," are either wrong in principle or cannot be successfully enforced by law.

We believe that the best method to promote true temperance is by a strict license law, believing that prohibition is detrimental to the commercial interests of any community. Be it resolved that we are oppos-

ed to the action of the Administration in the discharge of the colored soldiers of the Twenty-fifth Infantry, alleged to have been concerned in the Brownsville affair. We believe that every man should be reinstated to his rank and position in the army without prejudice.

We are opposed to discrimination as between the citizens in capacity, whether it be in "politics, in Jim-Crow cars, in theaters, in hotels," or in any other public place which obtains their rights from the Government and are dependent upon the public for support. We believe that all men are equal before the law and should be allowed to exercise their civil and legal rights.



A LATE PICTURE OF SECRETARY TAFT.

William Howard Taft, secretary of war and leading Republican presidential candidate, was born in Cincinnati Sept. 15, 1857. A graduate of Yale and Cincinnati Law school, he began work as a reporter. In 1887 he became judge of the superior court of Cincinnati; in 1890 he was appointed United States solicitor general; in 1892 he became United States circuit judge; in March, 1900, he went to the Philippines, to organize the American government there; Feb. 1, 1904, he was appointed secretary of war. He has rendered conspicuous service in the Philippines; in negotiations with Pope Leo in Cuba; in Panama, and to American interests throughout the world.

We believe that the representatives of those Southern States that have disfranchised the Negro, in most cases, one-third of their population should be reduced in the National Legislature, to compare with their actual voting population; and we, therefore, call on the Sixty-second Congress to enforce the same.

It is the purpose of the National Colored Personal Liberty League to promote the equality of men in all civil and political rights; to support the rights of individuals to act according to their conscience within the limits of the law. And to these ends and objects this League will use its influence to prevent any Legislature, Federal or State, that shall interfere in any way with our personal liberty as American citizens, and we pledge our individual support to the party that will further the principles of personal liberty.

#### Officers.

L. A. Wiles, Iowa, president.  
James Edwards, Pennsylvania, vice president.  
James H. Jones, District of Columbia, secretary.  
P. C. Hall, New Jersey, corresponding secretary.  
S. Johnson, Nebraska, treasurer.  
W. E. Everetts, Pennsylvania, chairman of the executive committee.  
C. S. Cushingberry, Montana, chaplain.  
C. Vessels, Virginia, sergeant-at-arms.

#### Executive Committee.

Charles C. Curtis, Iowa.  
S. Johnson, Nebraska.  
W. F. Everetts, Pennsylvania.  
C. S. Cushingberry, Montana.  
J. H. Anderson, D. C.  
L. A. Wiles, Iowa.  
Isaac Williams, Rhode Island.  
B. F. Baggett, New York.  
P. C. Hall, New Jersey.  
C. S. Curtis, Maryland.

### BLIND TOM DEAD

WONDER OF MUSICAL WORLD TWENTY YEARS.

New York, June 15.—"Blind Tom," whose real name was Thomas Wiggins, and who for nearly twenty years delighted countless thousands with his performances on the piano, is dead. Year after year reports were made that the old, sightless man, who was born a slave, had passed away. The reports proved untrue. But the body of "Blind Tom," the wizard of the musical world, who astounded the masters, was interred today.

genial, shake hands with callers, and talk half an hour about music and other subjects. He never smoked, chewed, or drank. He never was heard to swear. Several times when somebody in the room where he was uttered an oath, Tom would jump up, raise his hand, and order the offender out of the house.

After the Johnstown flood old Tom was "killed" first. A Negress identified the body of a colored man as that of the musician. The body was interred and a small monument with Wiggins' name chiseled on it was erected over the grave. But Tom wasn't dead. He appeared in his old home, Columbus, Ga. Next year he was reported to have been drowned. Time after time correspondents "killed" Tom, but he always appeared hale and hearty. He is reputed never to have been ill.

Apoplexy caused his death.

### COLLECTOR ANDERSON HONORED.

New York, June 6.—New Yorkers have seldom, if ever, witnessed a more elaborate luncheon, both in point of service and in the distinction of the guests present, than that served to over two hundred guests on board the new palace steamship Principe di Udine, of the Lloyd Sabauda Line, on last Thursday afternoon, in honor of Baron Meyer des Planches, the Italian Ambassador to this country, and Dean of the Diplomatic Corps at Washington. The function also celebrated the initial trip of the Principe di Udine, which is the largest, fastest and most beautiful steamship that has ever plied the Mediterranean waters between Naples and New York. The gangways, main saloons and cabins de luxe were all profusely decorated with flowering plants, while the main dining saloon was a perfect bower of roses. The menu was most unusual, owing to the fact that it was supplied entirely with Italian products, and as the choicest of game can be obtained in Italy during the summer months, the guests were treated to a delightful surprise, it being served with pheasants and quails, in the month of June.

The party included many diplomats, jurists, statesmen and leading men of the professions, as well as the representatives of the White Star, Cunard, Hamburg-American, North German Lloyd, Transatlantic, American, and other leading steamship companies.

At the guest's table were the following: Chevalier Cesare Conti, president of the Bank of Naples in New York, and general agent of the Lloyd Sabauda Steamship Line; Baron Meyer des Planches, Italian Ambassador to the United States; Count di Rossa, Italian Consul-General at New York; Baron Carlo Pfister, Royal Naval Commissioner of Italy; Commendatore Zucca, president of the Italian Chamber of Commerce; Supreme Court Judge Charles A. Traux; Supreme Court Judge James A. O'Gorman, the Chevalier de Negri; Col. Samuel N. Dickerson, secretary of State of New Jersey; Hon. Allen N. Spooner, Commissioner of Docks and Ferries; Hon. Charles W. Anderson, United States Internal Revenue Collector; Signor Vicario, editor of the Italian Herald; Signor Salvatore Banome, vice president of the North Bank of New York; Lawson Sanford, secretary of the North Atlantic Conference of Steamship Lines, and Signor Bojjanio, president of the Italian Savings Bank.

Mr. Anderson was the only colored gentleman present as a guest.

The above named gentlemen were taken on board the Chevalier Conti's yacht, The Owl, at the Battery, and conveyed to the steamship, which was anchored at Pier B, Jersey City.

The Principe di Udine is named in honor of the youngest son of the House of Savoy, the reigning house in Italy, and is the ship on which the titled guests will sail to attend the Elkins-D'Abuzzi wedding.

W. F. Buns, of Macon, North Carolina, reports that masked men entered his cabin, overpowered him, and carried away his wife. (All white. The way they do in the Sunny South.)

READ THE BEE.

### PARAGRAPHIC NEWS

By Miss Beatrice L. Chase.

The fifth annual session of the colored teachers of Kentucky will be held in Louisville, June 24-26.

Mr. James A. Rogers, who came to this city a year or so ago and opened an undertaking establishment, has returned to Cleveland to reside.

Miss Emma Jeffries, a graduate of Howard's Training School, has been appointed to take charge of the milk depots in New York City.

Rev. George W. Lee, pastor of the Vermont Avenue Baptist Church, will be married on the 24th instant to Mrs. Roberta Whiting, of Falls Church, Va., and a reception will be tendered the couple in the church on Monday, June 29th.

The invitation from the Cosmopolitan Temple Baptist Church, Rev. Drew, pastor, was extended to the Baptist Alliance of the District to attend a "recognition council" on the 23rd instant. The invitation was accepted.

Lonnie Dennis, known as the boy revivalist, will speak at the Metropolitan A. M. E. Church the 21st instant.

At the third annual track meet of East Jersey High School League, Fred Fortune won the first heat in the 100-yard dash.

We learn from the Texas Guide that Mrs. Annie P. Blackley, formerly of Washington, has accumulated considerable property in Victoria, Texas, where she is now residing.

The Emancipation was celebrated by the people of Ardmore, Okla., yesterday.

Kermit Roosevelt, son of President Roosevelt, graduated this year from the Groton School, Boston, Mass.

It is stated that considerable comment was aroused at the International Miners' Congress, which has been in session in Paris, by the two American delegates not putting in an appearance.

Flag Day exercises were held in the schools and at the playgrounds in this city last week.

The closing exercises of the Normal, High and the Armstrong Manual Training Schools took place yesterday evening a week ago at the Convention Hall, at which time many graduated.

When Tag Day headquarters were closed last Saturday night \$5,995.90 had been collected and locked up in the vault of the Union Savings Bank.

An attempt was made last week to assassinate Chief of Detectives Taylor and his wife at Honolulu.

The Board of Trustees of the University of Georgia has accepted the proposition of the Peabody Board of a new \$50,000 building.

William Taylor, the ex-Governor of Indiana, says "the pardon of Powers and Howard was a most righteous act."

Arguments on the motion for a new writ in the case of the Government against the Standard Oil Company for rebating will be heard July 11th.

Sir Robert Hart, inspector general of Customs in China from 1863 until a short time ago speaks in the most glowing terms of the Queen of China.

The Seattle Republican states that the Fourth of July will hardly be celebrated in the city of Seattle, Washington.

The commencement exercises of Selma University, Selma, Ala., were said to be the best in its history.

"Blind Tom," the famous musical genius, died last Saturday in Hoboken, N. J., where he had been living some time in retirement and subsisting on charity. It is said that he was weak-minded from birth.

Many residents in this city have been bitten by stray dogs supposed to have had rabies during the past and present week.

Rev. S. P. W. Drew preached the annual sermon to the United Order of True Reformers last Sunday night at the Cosmopolitan Temple Baptist Church, of which he is the pastor.

Preparations are being made in this city for the dredging of Eastern Branch.

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## FINE TABLE DAINTY

### THE PREPARATION AND SERVING OF CROQUETTES.

First, the Sauce Must Be of Proper Thickness—Care Necessary in the Shaping of Popular Luncheon Delicacy.

The foundation of all croquettes is a thick white sauce which stiffens when cold, so that mixed with the minced fish, chicken or other compounds it can be easily handled and shaped into pears, cylinders or ovals. When cooked the croquettes should be soft and creamy inside.

To make the sauce, scald in a double boiler one pint milk or cream. Melt in a granite saucepan two even tablespoons butter, then add two heaping tablespoons cornstarch or four even tablespoons flour.

When blended add one-third of the hot cream, and keep stirring as it cooks and thickens. When perfectly smooth put in all the cream. The sauce should be very thick. Add the seasoning, a half teaspoonful salt, a half teaspoonful celery salt, and white pepper or paprika to taste, then the meat.

Some cooks like to add a beaten egg just as the sauce is taken from the fire.

In shaping croquettes take about a tablespoonful of the mixture and, handling gently and carefully, press into whatever form is desired. Have a board sprinkled with fine bread crumbs and roll the croquettes lightly on this, taking care not to exert pressure sufficient to break them. Let them lie on the board until all are finished. Have ready some beaten eggs lightly salted, brush the croquette with this so as to coat it entirely, then roll again in the crumbs and continue until all are egg and crumbed. Fry in deep, hot fat, a few at a time, then drain on paper.

Chicken Croquettes.—For chicken croquettes make a pint of thick, white sauce. Have ready a half pound of chicken chopped fine and seasoned with celery salt, pepper, chopped parsley and a little onion juice. When the sauce is done add one beaten egg and the chicken, making the croquettes as soft as can be handled. Spread on a platter to cool, then shape and cook as directed. A little veal can be added to the chicken, or mushrooms, calf's brains or sweetbreads.

Fish Croquettes.—To two cupsful of finely chopped fish add one cupful of cream sauce, a saltspoonful each of mustard and salt and a little cayenne. Make into croquettes, roll in beaten egg and crumb and fry in hot lard.

Shad Roe Croquettes.—To four shad roe boiled 15 minutes in salted water, then drained and mashed allow two cups sauce and seasoning to taste. Shape and fry.

#### Sirup for Whooping Cough.

One ounce thoroughwort, one ounce horehound, one ounce flaxseed, one ounce wood licorice stick, one ounce slippery elm. Simmer all together in one quart of water until the strength is entirely extracted, then strain carefully. Add one pint best molasses and half pound of white sugar. Simmer them all together until quite the thickness of sirup. Add the juice of two lemons and bottle tightly. If kept in warm weather a little spirit can be added. A few doses of one tablespoonful at a time will help the most distressing cough, soothes and allays irritation, and if continued, subdues any tendency to consumption, breaks up entirely the whooping cough, and no better remedy can be found for croup, asthma, bronchitis and all other affections of the lungs and throat. Cut or break the licorice and elm bark fine.

#### Two Cakes in One Pan.

A good cake recipe for a small family is the following: One cup of sugar, one-half cup of butter, two eggs, three-fourths of a cup of sweet milk, two teaspoons baking powder, and two cups sifted flour.

Pour one-half of this into a well greased and floured tin and to the rest of the dough add one teaspoon each of cinnamon, cloves, and ginger and one-half cup each of raisins and currants; stir thoroughly and pour into the other half of tin.

When baked and cool cover with any icing desired and the result will please, as one has two kinds of cake with but little work. It will run together a trifle at the center, but not enough to waste. If one prefers a strip of greased paper can be placed between and prevent any mixing.

#### Vegetable Soup.

Get a good soup bone, cover with cold water, and let boil for one hour. Take one small head of cabbage, one onion, three potatoes, two carrots, and a small stalk of celery. Put these vegetables through a food grinder and add to the meat, with two tablespoonfuls of rice. Season with pepper and salt and let boil for another hour, then add one-half can corn, one-half can peas, and one-half cup tomatoes. Let boil until thoroughly mixed and thicken with one cup of flour mixed with one egg.

#### Puffed Potatoes.

Peel the potatoes; with one even cut slice them one-eighth of an inch thick the length of the potato; they must all be of the same size and shape. Soak them in cold water for one-half hour; dry them on a napkin and fry them in moderately hot fat until soft but not colored. Remove and place on a sieve to drain and cool. Then immerse them in hot fat, when they will puff. Toss the basket, sprinkle with salt, and serve on napkin, or as a garnish.

## CHICKEN IN NEW STYLES.

Try the Fowl Stewed with Coconut or with Dough.

Chicken with Coconut.—Stew a chicken and remove the bones. Grate a coconut and cover it with water for ten minutes; strain it and add more water. This again should be strained through a bag of coarse cheesecloth, and the rich liquor resulting—about a pint—added to the chicken. Cook slowly a few minutes and thicken with two tablespoonfuls of flour mixed smoothly in cold water, one-half teaspoonful salt, and three teaspoonfuls of tumeric powder. Let all cook up with the chicken, then lay it on a platter surrounded by boiled rice and covered partly with gravy.

Chicken Stewed with Dough.—Another method is to mix spices, raisins, salt and butter through some partly boiled rice, and with it dress the chicken, then wrap it in dough rolled pretty thick and boil it in a cloth, not too tight, for half a day.

East Indian Curry of Fowl.—For this is required one chicken, dressed as for boiling, and three cups of rice. Put the fowl in a stewpan with one and a half pints of broth and some spices tied in a bit of muslin. These spices may consist of two cloves, a wide stick of cinnamon, two dozen cardamoms, and one-half teaspoonful each of coriander seed, mace, and allspice—quantity and combination regulated to taste. Cook these with the fowl 20 minutes slowly. Place one-quarter of a pound of butter in a frying pan with one sliced onion, one dozen raisins, and some blanched almonds; fry till brown and strain. In the butter remaining fry the rice until brown. Strain off the butter, and by degrees add the broth until the rice is tender, then put it with the chicken and cook until it is nearly dry. Remove the spices and serve the fowl smothered in the rice, garnishing with the fried raisins and almonds, and, if liked, some hard boiled eggs and crisp slices of bacon.

#### TWO RECIPES FOR EGGS.

Beauregard and Japanese Are Both Recommended Dishes.

Beauregard Eggs.—Hard boil five eggs. Remove the shells; separate the whites from the yolks. Put the yolks through a sieve; chop the whites fine or put them through a vegetable press. Rub a tablespoonful of butter and one of flour together; add half a pint of milk and stir until boiling; add half a teaspoonful of salt, a saltspoon of pepper, and the whites of the eggs. Stand this over hot water while you toast five slices of bread. Arrange them neatly on a platter. Pour over the white mixture, dust over this the yolks and a little salt and pepper. Stand a moment at the oven door and after the yolks are warm send to the table.

Japanese Eggs.—Hard boil six eggs and boil carefully one cup of washed rice. When the rice is done drain in a colander and stand in the oven to dry. Remove the shells and cut the eggs into halves crosswise; take out the yolks; rub thin, adding gradually four boneless sardines, half a teaspoonful of salt, a saltspoonful of pepper, and two tablespoonfuls of melted butter or olive oil. Roll the mixture into balls and put into the space from which the yolks are taken. Take off a little of the convex end of the whites so that they will stand. Put the rice in the center of a platter, making it flat, like a little plateau. Stand the eggs down in the rice; pour over them half a pint of cream or tomato sauce and serve.

#### That Old Ham Bone.

This need not be thrown away just because you have taken off all the slices. When you cannot get any more (apparently) scrape every vestige of lean and fat from the bone. Chop fine and put in a baking dish. Add a layer of bread crumbs, then another layer of the meat, and so on, until all is used. Pour over it a little water and set in oven till nicely browned.

Even the bone itself need not be thrown away. Crack well and let simmer for three hours. Add some rice, a clove or two, a few celery leaves (dried or fresh), and any vegetables, raw or cooked, that you happen to have in the pantry. So the ham will have done yet another faithful service, for the combination of the savory soup, and the delicate baked ham, will make an appetizing and wholesome dinner.

#### Sheep's Tongue with Spinach.

Take six sheep's tongues, blanch them for five minutes to enable the white skin to be removed, then trim and put them in a frying pan with about a pint of broth of consommé (which can be bought in tins), one bay leaf, a little thyme, salt and pepper. Set the frying pan over the fire until it comes to the boiling point, then let it simmer until the tongues are well cooked and glazed, take them out, cut them lengthwise in halves and return them to the frying pan.

Meanwhile dish some spinach, place the pieces of tongue over the spinach, pour the gravy over and serve immediately.

#### Put Pineapple Through Chopper.

Slice and pare pineapples, then put them through a meat chopper. Save the hard center and put through last. Save the juice and no water will be needed. It is much easier than cutting pineapple with a knife.

#### Mint Sauce.

Take three tablespoonfuls of freshly gathered mint, chopped fine; dissolve two tablespoonfuls of sugar in three tablespoonfuls of vinegar; mix all together. Serve in sauce boat.

## ON BUSINESS BASIS

### WISDOM OF KEEPING KITCHEN ACCOUNT BOOK.

With Absolute Knowledge of Running Expenses Economy Is Made Easy—Hired Help Always Prone to Extravagance.

The head of the household sometimes concludes that it costs too much to live, and when he makes this decision nothing commands his respect like an account book wherein balances are made without accommodating "sundries." In fact going to market and keeping household accounts are the housekeeper's weapons of self-defense against the charge of extravagance, writes Alice E. Whitaker.

It is comparatively easy to account for rent, fuel, light and wages, and even the larger bills for clothing can be fairly well itemized from receipted bills and memory. Therefore the most common point of attack is the food supply. The mistress of the household may insist that nothing is wasted and that the family would not be satisfied with cheaper food, but unless she can keep an account book she has nothing to prove that she could not have spent less for food material.

A housekeeper frequently says to herself: "It seems to me that we are buying butter every other day," or "I'm sure that we are using a dozen eggs a day." If she has an account book she can prove the truth of her surmises or otherwise. One housekeeper annoyed at the recurring calls for coffee and butter for her family or three sat down to her account book and in five minutes found that six pounds of coffee and ten pounds of butter had been used during the previous month. She immediately cut two pounds from the future coffee supply and cautioned against extravagance in butter.

Another way of saving is buying in small amounts. Our grandmothers extolled the plan of buying in a wholesale way because wholesale prices are less than retail, but our grandmothers had a constant oversight over the use of both groceries and provisions, and this is now frequently impossible. In most kitchens to-day everything that is brought in will be cooked by the servants at one time and the surplus thrown away. Therefore if a pound of 30-cent steak is enough it is wasteful to buy 1½ pound, or a quart of oysters when a pint will be sufficient, under the delusion that the left overs will be used to advantage.

It is wise to dispense with the order clerk at the door, and especially with liberty given to servants to order as they please. Often from ignorance, and as often from mere lack of interest, they order needless things. Go to the grocery stores and markets, see what you can buy, and how much it costs. This means a little effort, but it soon becomes a habit and a pleasure. Many housekeepers will testify that it is not so hard to think what to buy when in the presence of the various good things, some of which on that particular morning can be bought at an advantage.

It is not unlikely that there will be a premeditated block to this system of looking closely after the table supplies, and in the middle of the afternoon the cook may announce that she has no baking powder or that she must have some more eggs. Then is the time to be firm and to change the menu, or, if anything be imperative, to go for it yourself. After a time it will be understood that there is to be no more reckless and indiscriminate ordering.

#### To Renovate Furniture.

There are many ways of renovating old furniture, but one of the best methods is the alternate use of sandpaper and varnish. First remove every particle of dust, dirt and old cracked varnish from the piece of furniture to be treated, getting right down to the bare wood. To aid in this work a cabinet scraper or glass will be necessary and a bottle of wood alcohol to soften the varnish. After the varnish is removed, sandpaper the wood to a smooth surface. At least four coats of finishing varnish will be required, and after each has become thoroughly dry rub lightly with fine sandpaper. After the last coat of varnish has dried for two days rub boiled linseed oil on the treated surfaces with a soft cloth.—Country Life in America.

#### Bake Meat in Tissue Paper.

For roasting mutton, veal or turkey prepare the usual way with pepper and salt, then spread a thin layer of butter over the top and sides and wrap in a double thickness of tissue paper and roast in a double roasting pan. Put a cupful of water in bottom of pan and keep adding as it boils away. Do not turn meat or stick a fork into it. It needs no basting. Meat prepared in this way will be a beautiful brown color, tender, and most palatable.

#### Pudding Sauce.

To make the sauce beat together one tablespoonful cornstarch, two tablespoonfuls of butter and one-half cup of brown sugar. Set on the stove until heated, then turn in hot water, a little at a time, and cook until the consistency required. Add four tablespoonfuls grape or apple jelly, with spices or flavoring to taste, and serve hot.

#### Remove Kerosene from Carpet.

Take buckwheat flour and apply to spots on carpet. Let it remain for a few hours, and by the second application you will find your carpet free from any spots.

## EGG GIVES CAKES FLAVOR.

Indian Meal, However, Can Be Made Satisfactory Substitute.

Pancakes are more tender when made without eggs, but the egg gives additional food value and also a good nutty flavor which the cakes baked without lack. When eggs are high a tablespoonful of Indian meal can be substituted for the egg with satisfactory results. Made with sour or buttermilk and soda they are more delicate than when the sweet milk and baking powder or soda and cream of tartar is used. One or two chopped apples or a cup of huckleberries stirred in the batter at the last afford pleasing changes from time to time. The batter for pancakes should be a thin or a sour batter.

A general rule for thin batters is a scant measure of the liquid to a full measure of flour. If soda and cream of tartar are used, allow a level teaspoonful of soda and two rounded teaspoonfuls of cream of tartar to each quart of flour. If baking powder, three rounded teaspoonfuls to each quart of flour. Where sour milk is used, the general proportion is a teaspoonful of soda to a pint of sour milk. To make the sour milk cakes, sift into a pint of flour a half teaspoonful of soda. Mix thoroughly. Add a scant pint sour milk and beat well. Then add the beaten yolk of one egg and, lastly, the whipped white folded in. Bake on a hot, well-greased griddle, turning as soon as the top is full of bubbles. Bake until the cake stops puffing and serve at once. Some good cooks prefer to mix the sour milk with the flour over night, adding the salt, soda and egg in the morning. For a variation in these cakes, use half or one-third fine cornmeal, graham or whole wheat flour.

#### FOR TWO SPLENDID SOUPS.

To Be Made Without Meat or Stock of Any Kind.

To make red soup the housekeeper will require one and one-half pounds of tomatoes, one beetroot, one small onion, a little celery, pepper and salt, three pints of vegetable stock, one ounce of butter, one tablespoonful of flour, chopped parsley. Slice the tomatoes and put into a very clean saucepan, with the beetroot cut small, a sliced onion, a little celery, pepper and salt and the stock. Roll all steadily for an hour and a half. Press through a sieve, return to the saucepan, and thicken with one ounce of butter rubbed into a tablespoonful of flour. Stir as it comes to the boil, add more seasoning if necessary, and serve. Scatter finely chopped parsley over the soup in the tureen.

Celery Soup.—Wash one head of celery in salt water; peel one onion and cut it up with celery; put them in a saucepan with one quart of water, add two ounces of barley, a sprig of parsley, a sprig of thyme, a bay leaf and a blade of mace. Simmer slowly for an hour and a half. Remove the herbs, season to taste with pepper and salt, heat again and serve.

#### Turtle Bean Soup.

Pick over, wash and soak one pint of turtle beans over night. Next day strain, cover with two quarts of fresh water, and boil slowly, but steadily, until the beans begin to break. Then add one stalk of celery cut fine, two tablespoonfuls of chopped onion, and the same amount of chopped carrot, one teaspoonful of salt, and a dozen peppercorns, and cook for an hour longer.

Press through a sieve, rubbing hard to get as much pulp as possible. Return to the fire, and if thick dilute with a little boiling water. Mix one tablespoonful of flour to a thin paste with cold water, add to the soup, and stir until it boils again. This will prevent settling in the tureen or soup plate. Taste to see that it is well seasoned.

For each person allow one-quarter of a hard boiled egg and a slice of lemon. These may be placed in the plate and soup added or may be passed after the soup is served.

#### Potatoes and Onions.

One-half dozen medium-sized potatoes. Wash them thoroughly. Don't peel. Take one-half dozen onions about the same size as potatoes. Place the potatoes in a fairly hot oven. Place the onions in the oven about five or ten minutes after the potatoes. Cook both until they have assumed the proper degree of softness. Remove them from the oven. Cut up the potatoes, allowing the peelings to remain. Take off the outside cover of the onions, cut them up, and mix them thoroughly with the potatoes. Now add a quantity of olive oil, sufficient to moisten the entire mixture. Salt to taste. The above is sufficient for two or three persons.

#### A Cleanser for Black Goods.

Buy five cents' worth of borax and ten cents' worth of camphor gum. Put them into a large bowl, breaking the camphor gum first into small pieces. Pour over this one quart of boiling water, stirring to dissolve the borax. All the camphor will not dissolve. After it is cool put it into a bottle and cork tightly. When wishing to use it, pour a portion into a basin, diluting it with half the quantity of cold water. Wet a black stocking with this and sponge your goods, pressing afterwards. This will remove all spots and grease and restore the black.—Delineator.

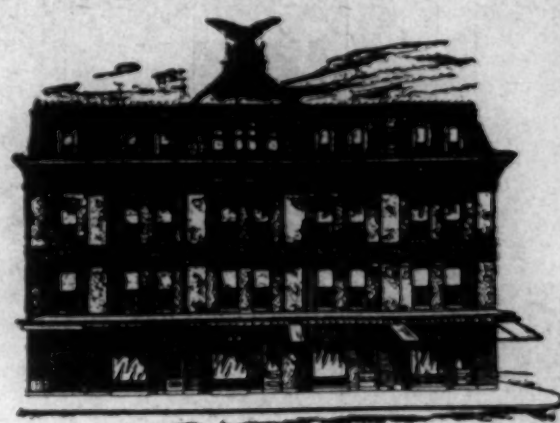
#### Beef with Bread Crumbs.

Have your butcher chop two pounds of thick beefsteak. Put butter in a pan and when hot place meat in, cover with bread crumbs well saturated with sweet milk, put in oven and bake slowly 40 minutes. Pepper and salt to suit taste.

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#### Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounded tablespoons of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoons of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

#### A Substitute for Spinach.

The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

#### Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight surface. Paint with enamel or carriage paint. Make covers to suit. I use burlap or denim and fill with excelsior. If they get wet they soon dry out and no harm is done.

#### Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

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## AT END OF DINNER

LIGHT DESSERT DINERS FOR THE SUMMER.

Chocolate and Tapioca Custard Two Well-Recommended Delicacies—Spanish Cream Also Delicately and Healthy.

With the approach of warm weather heavy desserts should be avoided, and unless fresh fruits are served for the final dinner course something extremely light should be substituted. Here are some excellent preparations:

**Chocolate Custards.**—Melt a square of baker's chocolate in three tablespoons of sugar in a double boiler; add a quart of milk. When warm pour over five eggs, white and yolks beaten together. Pour this into small earthen cups or a pudding dish. Whenever is used, set the receptacle into a pan of boiling water and bake in a moderate oven until firm. A pinch of salt and half a teaspoon of vanilla will improve the flavor of this dish.

**Tapioca Custard.**—Put a pint of rich milk and two tablespoons of fine tapioca into a double boiler and cook slowly until the tapioca is transparent. To this add the yolks of two eggs well beaten, mixed with a pinch of salt and three tablespoons of sugar. Stir this and let it cook slowly until thickened. When the custard is done add the whites of the eggs, which have been beaten to a stiff froth, take from the fire and beat until cool and add half a teaspoon of vanilla extract. If the top of this pudding is dotted with crapple jelly it adds much to the appearance and the flavor.

**Spanish Cream.**—Beat the yolks of four eggs and four tablespoons of sugar together until creamy. Cover half a box of gelatin with a little milk to dissolve it. Heat one quart of milk to the boiling point and add the dissolved gelatin, the eggs and sugar and let it thicken, but do not let it boil. Remove from the fire, beat occasionally until perfectly cold. Then stir light in the whites of the four eggs, which have been beaten to a stiff froth, flavor with vanilla and set on the ice to cool.

### TO CLEAN LACE YOKE.

Simple Rules by Which Best Results May Be Attained.

Many people are puzzled by the problem of how the lace yoke of a gown may be cleaned without detaching it from the bodice. If it is washed in the ordinary way, by dipping it into a basinful of suds, the almost inevitable result is that of wetting the material of the gown, the color of the latter staining the lace.

By far the best result, however, may be gained by first rolling a corner of a bath towel into a thick pad and placing this under the lace.

A brush or cloth should then be dipped in a good lather and dabbed over the yoke, the lace, meanwhile, being well squeezed between the fingers.

If this is repeated with fresh soap once or twice and a dry piece of towel substituted when the original corner is saturated, the cloth or silk of which the bodice is made will be kept perfectly dry.

**To Cook Old Potatoes.**

At the end of the season, when old potatoes are "doubtful," and new ones too expensive, try this plan. Slice them, soak in cold water one-half hour. Put in pudding dish with salt, pepper, milk and bread crumbs. Scatter lumps of butter over the top, and bake. Slicing them through allows each potato to be examined and is an advantage at this time. Don't neglect the soaking in cold water, as it hardens the slices, and they keep the shape. There should be enough milk left to make a rich gravy.

Another way, having the advantage of examination before cooking, is to peel large ones and cut them round and round in shavings as you pare apples. Fry in hot lard, drain on a sieve, and serve hot.

**Cleaning Woodwork.**

For natural finished woodwork that has become scratched or dented, like the lower part of doors, sashes and window sills, there is nothing better than a coat or two of shellac—the kind you can prepare at home by adding the dry yellow flakes to 95-degree alcohol.

It will dissolve in a few hours if it is shaken occasionally, to allow the alcohol freedom in attacking the flakes. Shellac is always a convenient form of varnish to have in the house, as it is a simple "healer" for a scratch, a dent or a mar on furniture and woodwork.

**Potatoes "Backed."**

The Irish way to boil potatoes is to put them, with skins on, into boiling water. Just as it comes to boiling point, put in cup of cold water and the boiling is "backed." Repeat till potatoes are tender. The object is to keep water on verge of boiling, but to check it by cold water till potatoes are done. The Irish think this method insures a rich, meaty flavor—and they ought to know.

**Keeps Sink Sweet.**

A thin coating of ketchup spread once a week on the kitchen sink will be found very efficacious in removing stains, and will also remove any grease that may accumulate in the porcelain or in the pipes. It should be dampened and allowed to remain on the porcelain over night.

**To Pare Pineapple.**

In preparing fresh pineapple, one will find it much easier to pare if cut in slices crosswise, about one-half inch thick.

## SOUP OF FINE QUALITY.

Good Recipes That May Be New to Our Readers.

**Delicious Soup.**—Cook until tender two cupsful of shelled and blanched peanuts, with a slice of onion and a stalk of celery; press through a sieve, reheat with one pint of white stock, and stir into a white sauce made of one-fourth of a cupful each of butter and of flour and a pint of milk. Season to taste with salt and pepper.

**Almond Soup.**—Cut four pounds of knuckle of veal into small pieces. Break or saw the bones into small pieces, add three quarts of cold water, and let cook just below boiling point for about four hours; then add one onion, sliced, two stalks of celery, chopped, a sprig of parsley, a tablespoonful of salt, and six peppercorns. Let simmer an hour longer; strain, and when cold remove the fat and heat again. Cream together one tablespoonful of butter and two tablespoonfuls of corn starch; thin with a little of the hot soup, then turn into the soup, and boil for ten minutes. Add half a pint of cream, and season with salt and pepper to taste; then add one-fourth of a cupful of blanched almonds, pounded to a paste.

**Green Soup.**—Wash and pick quite clean a quantity of spinach; place it in a saucepan with enough salt, and when done squeeze all the moisture out and pass through a hair sieve. Dilute the pulp thus procured with some well flavored stock until it is of the right consistency. Make hot, add a squeeze of lemon and a dash of pepper, and at the time of serving put a pat of butter in the turner.

### STEWED KIDNEY AND TOMATO.

Dish That Will Be Appreciated on Change in Menu.

One and one-half pounds of kidney, one pound of tomato, two teaspoonfuls of chopped parsley, one teaspoonful of salt, half a teaspoonful of pepper, two small onions, one ounce of flour, two tablespoonfuls of dripping.

When fresh tomatoes are not procurable, canned ones may be used. Remove the core and cut the kidney in slices about a quarter of an inch thick. Mix together the flour, salt, pepper and half the parsley. Melt the dripping in a saucepan, slice the onions, and fry them a golden brown in the dripping.

Dip the pieces of kidney in the seasoned flour, then put them in the pan with the dripping, put the lid on the pan, and let the contents cook gently for ten minutes, turning the kidney occasionally. Cook the tomatoes until soft, either in the oven or on the fire; then rub them through a sieve, add to the puree the rest of the parsley and the vinegar. Drain off as much of the fat as possible from the kidney, and add the tomato puree, bring to a boil, then let it simmer gently for 15 minutes.

Arrange a border of mashed potatoes in a hot dish and put the kidney and sauce in the center.

### Biscuit Ice Cream.

To two quarts of whipped cream allow four eggs, three-fourths of a cupful of sugar, three-fourths of a cupful of water and a teaspoonful of vanilla. Boil the sugar and water together for 25 minutes. Beat the whites of the eggs to a stiff froth, and gradually pour over them, still beating, the hot syrup. Beat the yolks and add to the whites and syrup. Place the pan in another vessel of hot water and cook for ten minutes, beating all the time. Set away to cool. When quite cold add the vanilla and mix the cream in lightly. Pour in a mold and pack in ice and salt. Cover with a piece of carpet and set away for three or four hours to harden. Four tablespoonfuls of maraschino or sherry may be used in place of the vanilla, if preferred.

**Strawberry Oatmeal Shortcake.**

Turn left-over oatmeal into small baking powder cans (one pound size), set aside to cool and mold. Mash strawberries and sugar together. At serving time unmold oatmeal, cut into three-quarter-inch slices and place in deep fancy individual oatmeal or berry dishes, cover first round with fruit, over this put second round, cover with berries and dust with powdered sugar and surround with cream. This dish has much to recommend it to the busy housekeeper. It is easy to prepare, very palatable and extremely beautiful. For a fine hot dessert dip the sliced oatmeal in flour, place in greased pan, dot with butter, and toast in hot oven. Then spread with the strawberries and serve.

### Elderberry Blossom Wine.

For one quart of the flowers, picked clear of any stems, pack tight and add three gallons of boiling water. I put my boiler on and heat up the water, turn in the blossoms and stir. Add nine pounds of brown sugar, let cook about 15 minutes, stirring all the time to dissolve sugar. Turn into big jars, two or three gallons. When lukewarm add one yeast cake and let set one week in warm place. Stir every day. Strain into jugs and add one pound of raisins to every gallon. Let work and fill every day. Leave in jug six weeks, covering the mouth of jug with gauze to keep out flies and dirt, then filter and bottle.

### Cut Cookies.

After cookie dough has been prepared, instead of using a cutter in the old way turn out part of the dough at a time on bread board and with the hand roll a long round roll about five inches thick. Then with a sharp knife cut off in small pieces about one-half inch thick; place in baking pan and give plenty of room to swell or spread. Will bake in perfect shape and is much quicker.

## EVANS' GREAT WORK

ENVIABLE RECORD OF REAR ADMIRAL IN THE NAVY.

Includes Service in Two Wars and Two "Near Wars"—Retirement Due to Wound Received in the Civil War.

San Francisco.—Rear Admiral Evans' two starred flag fluttered down from the main of the Connecticut in the bay here recently. In three months he will retire from the active list and will then be able to look back on a record which includes service in two wars, the civil and the Spanish-American; two "near wars," the Chilian imbroglio and the Bering sea sealing dispute; command of two fleets, the Asiatic and Atlantic, and accomplishment of the transfer of the latter force from the Atlantic to the Pacific via Magellan in the longest cruise ever attempted by a command of such size. As a flag officer he has had the most important sea command during the period that the new battleships were organized into a fleet and brought the new system of target practice to its present high stage of efficiency. He brings his service aboard to a close now because of ill health, which is partially due to the wound with which he began his conspicuous career at Fort Fisher in the civil war.

His life at the naval academy was an entertaining account of study, discipline and occasional escapades, cut short by the civil war, which called the midshipmen into active service. Then came the landing party at Fort Fisher, when Ensign Evans was shot in the leg and lay for hours on the sand dunes. He was sent to a naval hospital, where a surgeon determined to amputate his leg, and was only dissuaded by a revolver in the hands of his equally determined patient, who



Rear Admiral Evans.

preferred to limp, as he has done, on that leg for 45 years rather than utilize a wooden limb. Another charm in the book was a peep behind the scenes which it gave to the reader. As commanding officer of the Yorktown throughout the uncertain period following the Baltimore incident at Valparaiso. Here his role was diplomacy, placating the Chilians, but permitting them to see that the Yorktown meant business if trouble came. This was successful service, and when the next ticklish job came along, the Bering sea sealing dispute, which also brought a war cloud, Commander Evans was senior officer present in the North Pacific.

He did well. His reputation was made and the path laid clear before him for command of the crack armored cruiser New York, which went to Europe and gave him opportunity, which he improved, to become the friend of the emperor of Germany. After that he commanded the Indiana and at Santiago the Iowa. A gift for epigram had enabled "Fighting Bob" to epitomize certain situations in a manner which the public approved. His remark that in a certain contingency he "would have made Spanish the court language of hades" brought him no little popularity with the country at large.

Near the close of 1903, when the secession of Panama had raised a great rumormongering in South America, Rear Admiral Evans was ordered to proceed to Honolulu, which he did at an average of more than 13 knots for the battleships, the oldest of which was the Oregon.

This was a most creditable performance. A year later Rear Admiral Evans returned home, expecting duty on the Lighthouse board, but President Roosevelt personally requested him to take command of the Atlantic fleet. He did so in March, 1905. It then consisted of six battleships. It now has 16.

The Atlantic fleet had gone through a period of uncertainty policy. Under Rear Admiral Sampson there were complaints that the men did not get enough liberty or privileges, and it is a fact that desertions were numerous and re-entrances few. Rear Admiral Barker filled in between the Higginson and Evans commands. The latter brought with him as chief of staff, Capt. J. E. Pillsbury, and the two took hold of the fleet with a firm grip. The men were promptly given as much liberty as possible, athletics of every description were encouraged, baseball and football leagues formed, regular schedules for boxing championships arranged in all classes, and rowing races were regularly held.

## RAYNER AIDS COL. STEWART.

Requests Court of Inquiry for Officer Exiled to Abandoned Fort.

Washington.—Senator Rayner recently introduced a resolution "authorizing the president to convene a court of inquiry" to consist of five officers of the army to investigate charges and accusations against Col. William F. Stewart of the army.

Col. Stewart has been detailed to serve until retirement at the abandoned military post at Fort Grant, Ariz.

Personal peculiarities, chiefly a bad temper, causing constant friction with



COL. WILLIAM F. STEWART

his enlisted men and associate officers, are cited as the cause of the displeasure of the war department officials and of the president toward Col. Stewart.

The officials do not disguise their wish to get him out of the army, yet they admit that the end could not be attained through court-martial. So they have adopted the plan assigning him to duty where there is no duty and in the most unpleasant surroundings to be found.

Col. Stewart is determined to serve his full time in the active service, of which he has three years remaining. He, therefore, has avoided committing any breach of regulations. When ordered to the abandoned post at Fort Grant, Ariz., he obeyed and immolated himself in the desert.

When ordered to the other abandoned post at St. Augustine, Fla., thither he went. He was then ordered back to Fort Grant.

Senator Rayner has looked up the precedents and finds that the case presents violations of American law unparalleled in time of peace.

### TO HONOR FOUNDER OF Y. M. C. A.

Monument to Sir George Williams to Be Erected in United States.

New York.—To assist in perpetuating the memory of Sir George Williams, founder of the Young Men's Christian Association, and commemorate the great work he initiated, a memorial will be erected in some American city, yet to be selected, by the Canadian and American associations. The matter has been discussed



Proposed Monument to Sir George Williams.

Informally for some time, but no conclusion has yet been reached. However, at the conference of international committees, to be held in Atlantic City soon, the subject will be taken up, a location chosen and the preliminaries arranged. It is probable that either New York or Washington will be the fortunate city. The above design is by Mr. George Frampton, R. A., one of England's foremost sculptors.

**Shut Out from His Own Show.**

Charles Frohman isn't quite certain yet whether he ever will be able to understand the workings of the true bred Briton's mind. In a letter I saw from him the other day he related his latest encounter with it.

In London recently he decided to witness a performance at the Duke of York's theater—one of his houses. Not until he entered the lobby did he recall that he had left his card case and other means of identification in his other clothes while changing to evening attire. As happens often in such cases there was a new man on the door. He checked Mr. Frohman, who vainly attempted to tell the cerebrus who he was.

"It makes no difference, governor," was his reply. "I don't know you and you can't go in without a ticket or a pass."

## FOR HOUSE WORKER

GENERAL IDEAS THAT WILL BE OF INTEREST.

**Recipe for Vegetable Soup.**—To Prevent Stained Fingers—Norwegian Fish Balls a Delicacy to Be Appreciated.

**Soup Without Meat.**—Take one can tomatoes, four potatoes, one onion, one carrot, fresh celery, parsley, three cloves, allspice, cayenne pepper, one piece butter size of an egg; add water, season to taste. To the above rice, barley, or any other vegetable desired may be added. If celery is not obtainable use celery salt.

**Prevent Stained Fingers.**—An excellent way to avoid staining the fingers when paring vegetables and fruit, particularly apples, is to wind the thumb and first finger of the right hand with strips of clean cloth. They can be pulled off easily when paring is completed and the stains will be on the cloth instead of the fingers, which invariably become deeply stained from fruit and knife.

**Cranberry Raisin Pie.**—On cup raisins cooked till tender, one large cup cranberries. Have pie crust ready and put in raw cranberries, sprinkle well with sugar; add cooked raisins and liquid they were cooked in. Put on top crust. Good served warm with milk or cream.

**Fry Doughnuts.**—Adding a tablespoonful of vinegar to the lard in which doughnuts or crullers are fried will prevent them from absorbing too much of the fat.

**Norwegian Fish Balls.**—Buy a can of imported Norwegian fishballs, take a good sized lump of butter and a heaping tablespoonful of flour; cook awhile, but do not burn. Then add one pint of milk, recently boiled, and let cook until thick and smooth. In this put fish balls, but not the liquid unless the sauce is too thick. When the balls are well heated add one teaspoonful of sugar, a pinch of salt, and a wee bit of nutmeg, and a small can of lobsters.

**Fish Chowder.**—Three pounds fresh Boston haddock or fresh codfish, cut in four or five pieces; four large potatoes, one-half pound salt pork, cut into dice and fried brown; one large onion chopped fine. Into a medium sized kettle put a layer of the potatoes, then fish, browned bacon, and onion; season with pepper and salt. This is sufficient for two layers of each. Add enough cold water to cover and cook slowly until potatoes are tender. Then add a quart of milk and one-half pound chowder crackers; let come to a boil and it is ready to serve.

### A Frozen Dainty Without a Freezer.

A delicious form of ice cream which requires no freezer to make it is called mousse. It is easy to make and it has the advantage over the plain cream and ice in that it does not need to go into the freezer at all. To make this, boil a cupful of sugar and a cupful of water till they will thread; beat stiff the whites of three eggs and slowly pour the syrup over, beating steadily; when it is all in, beat till the whole is cold, then flavor, fold in a pint of whipped cream, and put it all in a covered pail and bury it in a pail of ice and salt for four hours. This, like the other ices, can be flavored with coffee or fruits, or it may be served as it is, with fresh fruits around the mold; or crushed macaroons can be put in, or nuts and coloring matter can be added; a pale green mousse flavored with a little pistache is very delicate and attractive, especially if served in glasses on a hot day.—Delineator.

### Pineapple Tipsy.

Cut the top from a large, very ripe pineapple. Also cut sufficient from the stalk end to make it stand firmly on a platter. Now remove all the inside portion of the pineapple, tearing it away with a fork and leaving nothing but the hollow case. Remove the hard pieces of the fruit and cut into small dice. Put these into a deep dish with an equal amount of fresh strawberries, cut in halves. Sprinkle liberally with granulated sugar and cover with a wine glass of sherry, place on the ice for an hour, occasionally basting the fruit with the syrup which forms. Put the pineapple case in the ice box. When ready to serve, add half a cupful of nut meats to the fruit mixture, fill the pineapple case and serve on a platter garnished with geranium leaves.

### Burnt Almond Ice Cream.

Three quarts of cream, one pound and a half of sugar, six ounces of shelled almonds, a little vanilla. Place the almonds into a small copper pan with four or six ounces of the sugar, set on the fire and stir until the sugar is melted and coats the nuts all over, then pour out on a buttered dish or pan to cool. When cold and hard, pound in a mortar, sift through a No. 40 sieve and repeat until all is reduced to a fine powder. Mix this almond powder with the cream and then cook all the materials, let cool, then freeze. Should the color of the cream be too light, add a few drops of caramel or burnt sugar.—What-to-Eat.

### Original Rice Cream.

Three tablespoons of rice in a cup of boiling water in double boiler; let cook till water is absorbed, add one pint milk, piece of butter, three tablespoonfuls of sugar and a little salt; cook till rice is tender, take off the stove, add the beaten yolks of two eggs, stirring constantly; set back on stove for a couple of minutes, always stirring so eggs won't string; flavor with vanilla; frost with beaten whites browned in the oven; add sugar to whites.

## SALADS AND SALAD DRESSING.

Arrangement of Bananas, Peanuts and Lettuce Makes Good Dish.

**Banana Pyramid Salad.**—Arrange inside lettuce leaves on a large salad dish as many clusters as there are bananas to be served. Cut ripe bananas in two, dip in the beaten whites of the eggs, then roll in finely chopped peanuts. Stand a banana in the center of each cluster of lettuce leaves. Heap the following salad dressing around the base of each banana. Heat half a cup of water and teaspoonful of butter. Take one-half cup of sugar in a bowl, add one teaspoonful of salt, one of mustard, two of cornstarch, and a pinch of pepper. Beat two eggs and stir into the ingredients in the bowl, then stir into the hot vinegar and water until it thickens. When cold add a cupful of cream whipped.

**Spanish Potato Salad.**—Slice eight or ten cold potatoes, and over them sprinkle two tablespoonfuls of chopped beef root. Mix in a basin a tablespoon of pounded anchovies and the same quantity of capers and Worcestershire sauce, four tablespoonfuls of olive oil, one of vinegar, and a seasoning of salt and pepper. Mix all together and pour over the salad.

**Salmon Salad.**—One can of salmon, drain off liquor, pick to pieces and remove bones and skin. For dressing take one well beaten egg, one tablespoon sugar, one teaspoon cornstarch, four tablespoonfuls vinegar, liquor from salad, little pepper, small pieces of butter. Let it just boil to a cream. Then pour over the fish, mix and garnish with sliced hard boiled eggs.

**Salad Dressing.**—Beat three eggs in a bowl until stiff. Add one cup cream with a teaspoonful salt and beat thoroughly. Now add one-half cup vinegar and a tablespoon of mustard dissolved in extra vinegar and beat again. Then beat in one-half cup melted butter. Set bowl into a kettle of hot water and stir until it thickens. This will keep a long time.

### CONSIDER CHEESE AS FOOD.

Based on Money Value It Is Worth Far More Than Beef.

In buying cheese it is necessary to consider it not so much as a relish as a food, according to What to Eat. A relish it is, but the cheese eater should recollect that some varieties play havoc with the digestion and health, and these are the harder, tougher, and blue-mold varieties, especially those that are badly made. If grated, it becomes more digestible. Solid cheese is a sustaining food, and so nutritive that a single pound contains sufficient digestible matter to sustain a man for a day. In a word, as a food, good, inexpensive cheese, based on money value, goes as far as three times its weight of lean beef. As a nutrient a good American Cheddar, an Edam, or a Gouda (Dutch) is one of the cheapest known foods adaptable to the requirements of the hard-working classes. American cheese should be mild, nutty and salty, never dry, hot, strong, moldy, or with a cracked rind. Very little of the best is made, although its price is high. Cheese should be kept moist, but never in a moist atmosphere.

### THE GOOD COOK KNOWS—

That by salting the water when poaching eggs they are rendered whiter and clearer. A certain French cook adds half a tablespoonful of vinegar to every two quarts of water when poaching eggs.

That pulled bread is delicious with soup. To make it, cut crusts from a loaf of bread just from the oven. With a fork pull the bread apart into strips five inches long and quite thin. Dry them in a slow oven until crisp and a delicate brown. They are often used at formal dinners.

That ordinary fried eggs are delicious with browned butter. Put three tablespoonfuls of butter in a frying pan. Set the pan over a brisk fire. Let the butter turn a light brown color, then add two tablespoonfuls of good vinegar. Shake the pan slightly to mix the butter and vinegar well. Then pour it around and over the eggs. Serve immediately.

### Chicken Roll.

Clean and simmer in hot water enough to cover a four-pound fowl, the cooking process to continue until the meat is ready to fall from the bones. While cooking add one small onion, six sprigs of parsley and four outside stalks of celery. When the meat is done, remove from the liquor and separate from the bones and skin; then chop finely, seasoning with pepper, salt and butter; strain the liquor which should be simmered to one pint; add to the liquor a tablespoonful of granulated gelatin that has been soaked in a tablespoonful of cold water until soft; stir the hot liquor until the gelatin is dissolved, then add to the chopped chicken and pour into a two-pound baking-powder box, setting it where it will become firm. When ready to serve dip the can into hot water for a moment, then slip the roll onto the dish and garnish with parsley, lettuce or watercress. It can be cut into thin slices before being brought to the table.

### Oatmeal Frappe.

This is an excellent drink for children. Over two tablespoonfuls of oatmeal pour one quart of boiling water. Let stand for 20 minutes; when cool strain and sweeten to taste. Crush half a pint of fresh strawberries, add juice of two lemons and a few slices of pineapple; pour all together, and with generous quantity of shaved ice shake in shaker until cold, but not ice sold.



# THE BEE

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W. CALVIN CHASE, EDITOR.

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## THE COLORED VOTER.

The disgraceful spectacle at the city of Chicago last and this week among alleged colored Republicans only recalls to The Bee a similar scene that was presented at Louisville, Ky., several years ago. A similar bolt against Chester A. Arthur was threatened by certain colored men. This colored gathering issued a declaration of principles that amounted to no more than the paper upon which it was written. Colored men are famous for making threats and slow in carrying them into execution. Colored Americans have been told to bolt the Republican ticket. Will someone kindly give a plausible reason for such a bolt? Will those who advise such a step state why colored Americans should support the Democratic party?

There is nothing under the sun that the Democratic party has done that merits the support of colored Americans. Every state that the Democratic party secures, that moment you may look out for the enactment of a law that will restrict the colored Americans.

Nothing is more humiliating to colored Americans that for some Democratic Legislature to pass a law establishing "Jim Crow" cars, theaters, and other objectionable things. Why, a common "cur dog" is permitted to go where a respectable colored American is prohibited. The scum of every nation is given a cordial invitation to come where bona fide colored Americans are prohibited.

The Democratic party advocates such principles, and the common white trash becomes highly insured if a respectable colored American is given any privileges at all.

Let the colored voter ask himself which party has done more for colored Americans and which party has denied him his rights of citizenship. Answer these questions with the ballots of both parties in your hands. If you can't feel the humiliating sting, go with your wife or your daughter or your sweetheart to one of the five-cent theaters on the Avenue and ask for a ticket. Go, if you please, to the big falls and look at the trash that centers there, and then say to yourself, "Am I a dog or a human being?" If you were a dog there would be no objection to you; but, being a colored American, a citizen of the United States and a resident of the District of Columbia, objections are made.

It makes no difference of what one man in the Republican party may be guilty, can colored Americans support the Democratic party?

## HIS DEFAMERS.

It must be amusing to Dr. Booker T. Washington (certainly it would be to the Editor of The Bee) to have so many poodle dogs continually barking and nagging. No man is great unless he is defamed and held up to the world as a failure or a traitor to a cause in which he is a success. Is there another colored American in this country who has made the success that Dr. Washington has? Is there

another colored American, or a white one, who commands the respect or has the confidence of the greatest people in the world that Dr. Washington has? Then, in what has he failed?

There are a few colored men at Chicago who have been barking like dogs ever since the meeting of the National Republican Committee, and if anyone can tell what they have accomplished The Bee will name the next candidate of the Republican party twenty years from now.

There are just enough jackasses at Chicago to make a good side show. Dr. Washington is held responsible for the ignorance of the colored politicians. He is held responsible because so many of these alleged colored representatives have made fools of themselves. The Bee would be pleased to know who authorized these colored renegades to speak for ten millions of colored Americans!

It would be a good idea if the local government of Chicago would arrest a few of these tramps, under the vagrancy laws.

## MRS. FANNIE S. SMITH.

The death of this well-known woman takes from the community one of its most valuable citizens. Mrs. Smith was well known, and a woman of ability and possessing the highest integrity. She leaves behind her a husband, Hon. John H. Smyth, formerly minister to Liberia; a daughter, Miss Clara, also an accomplished young woman, and a brother, Mr. Philip Shipper, well known in this city. The Bee extends its profound sympathy.

## MR. LUM HARPER.

There is no man more entitled to a promotion than Mr. Lum Harper, the veteran clerk of the Police Court. He has been connected with the Police Court for a number of years, and at no time has he failed to do his duty. There is not a member of the bar who does not respect him and would be glad to see him elevated.

## SECRETARY TAFT ACTS.

The moment the attention of Secretary Taft was called to the discrimination against colored Americans on the Isthmus of Panama he went to work to abate the evil. Secretary Taft said that Americans, colored or white, are entitled to go on the gold roll.

## PARAGRAPHIC NEWS.

(Continued from page 1.)

The President is going to take a hand in the matter of rabies in the District.

The prediction of Mrs. Annie Kisea, of Passaic, N. J., who foretold that she was to die last Sunday morning did not come true.

An attempt was made last Monday to assassinate the Minister of War at Paris.

Register W. T. Vernon, of the Treasury, was present and participated in the closing exercises of the Western University.

Elaborate plans are being made for the celebration of the Fourth of July in this city.

One thousand officers of the Order of True Reformers in the District will be installed in the main auditorium of True Reformers' Hall, on the evening of July 10th.

The plant of the Royal coal miners at Argentine near Butler, Pa., was destroyed by dynamite last Tuesday, the loss exceeding \$20,000.

## SECRETARY TAFT ACTS.

There has been a great deal of complaint made by colored Americans to the Secretary of War regarding the discrimination against them on the Isthmus of Panama. There are about twelve hundred colored Americans on the Isthmus who are employed in some capacity. Foreigners are treated with more consideration than colored Americans.

Henry Williams, of Houston, Texas, who has been on the Isthmus about a year, arrived in the city a few days ago and laid his grievances before Attorney W. Calvin Chase. Mr. Chase, in company with Mr. Williams, called on Secretary Taft and laid the entire matter before him. The Secretary said, without equivocation, that all Americans should be placed on the gold roll, and if the

matter was presented to him in writing he would correct the evil immediately.

The following letter was filed with Secretary Taft:

Washington, D. C.,  
June 16th, 1908.  
Hon. William H. Taft,  
Secretary of War.

Dear Sir:

I received an appointment as blacksmith helper under the Isthmus Canon Commission, May 4, 1907, at the rate of forty-four cents an hour, United States currency value. The commission reads, among other things, as follows: "For the performance of such duties as may be determined by the head of the department to which you are assigned upon arrival on the Isthmus, to serve at the pleasure of that office, subject only to the allowances and conditions shown," etc.

I have been working as blacksmith helper for nearly a year, and was paid in gold. For some unexplained cause I was informed that I would be assigned to the silver roll, which would greatly reduce me in pay and deprive me of certain benefits that are accorded to white foreigners who don't understand their duties assigned to them. Out of the seven colored Americans on the Isthmus only two have been assigned to the gold roll: a colored American helper and myself. There is a disposition on the part of the sub-bosses, without the knowledge of the Commission, to discriminate against colored Americans and deprive them of certain benefits and privileges accorded white foreigners. Conditions on the Isthmus, as far as colored Americans are concerned, are oppressive, which can only be remedied by the Commission through the Honorable Secretary of War. I feel confident that the Commission is unaware of this discrimination against colored Americans. The moment a white foreigner arrives, who does not know a word of English, he is assigned to the gold roll. Objections are often made by the foreigner to colored Americans riding, having first-class passage, on the cars, while no objections are made to foreigners.

All sub-bosses are more or less foreigners, hence they discriminate against colored Americans in favor of foreigners. No matter what their nationality may be, except colored Jamaicans and colored Americans. The former class seem to be dull and unable to do the work, but colored Americans outclass all workers on the Isthmus, although they receive less consideration.

I appeal to you to remedy the evil through the Canal Commission, and to see that colored Americans are fairly treated.

I am from the State of Texas, from which State I was appointed, and, having worked satisfactorily on the Isthmus for a year and with no complaint against me, I see no reason why I should be transferred from the gold roll to the silver roll, which means a reduction in my pay and a denial of certain privileges that white foreigners who cannot speak English receive. I am willing to work and do whatever I am directed under the terms of my oath, but you would not want me to receive less pay for better work than white foreigners who receive their pay in gold. Many other things I might call your attention to, but I prefer to lay them before the Commission, which is impossible for me to see on the Isthmus; hence I have come all the way to Washington to lay my grievances and other conditions on the Isthmus before the Honorable Secretary of War, with the hope of receiving justice for colored Americans against foreign oppression and discrimination on the Isthmus of Panama.

With the hope of an immediate change, believe me to be  
Very respectfully yours,  
Henry Williams,  
Houston, Texas.

## THE LIBERIAN ENVOYS. COMMISSIONERS FROM BLACK REPUBLIC CORDIALLY RECEIVED BY PRESIDENT ROOSEVELT AND SECRETARY TAFT.

Presented by Dr. Booker T. Washington and Heartily Endorsed Both as to Personality and Mission — A Monster Public Reception at Lincoln Temple  
Closer Union Between Negroes of America and Liberia Advocated—Commercial Reciprocity and Industrial Education the Crying Needs of Our Sister Republic Across the Sea — National Testimonial to Dr. Washington.

The Liberian Envoys—Vice President J. J. Dossen, Former President G. W. Gibson and Charles B. Dunbar, of the Liberian Bar, together with their secretaries, T. J. R. Faulkner, have been the cynosure of all eyes in the National Capital this week.

On Wednesday evening, in company with Dr. Booker T. Washington, who has evinced a deep interest in their welfare since their arrival on these shores, the envoys were given a cordial reception by President Roosevelt at the White House. Dr. Washington came on from Tuskegee Institute for the express purpose of presenting them to the President, Secretaries Taft, Root, Wilson, and other prominent officials of the United States Government, and to give his moral support to the important mission which brought them to America's hospitable soil. The conference at the White House began at 9.30 p.m., and lasted over an hour. It will be remembered that the envoys' primary purpose in visiting the United States at this time is to invoke the good offices of this Government to prevent certain threatened encroachments by England, France and Germany upon their territory. Liberia has been found to be in possession of natural resources of fabulous value and the commercial forces of Europe's most powerful nations are anxious to get hold of valuable outlying strips, with a view of exploiting them to their own advantage, and the Liberians fear that the integrity of their republic is thus endangered. The United States have no legal ground for intervention, but the envoys are appealing for our moral assistance and international influence in inducing England, Germany and France to abandon their policy of aggression. A purpose scarcely second in importance in connection with the future of Liberia is to lay before the capitalists of this country the vast possibilities that lie in the development of that country's boundless resources, the building up of manufacturing plants, and preparing the republic along industrial and educational lines to take a high place in the commercial affairs of the world.

President Roosevelt listened with the closest attention to the representations of the commission, Vice President Dossen setting his case with remarkable clearness and with dignity and diplomatic graciousness. The President appeared to be intensely interested in the vivid description of the rich agricultural and mineral resources of the black republic, and was visibly impressed with the attractive picture painted by the commissioners of the mutual benefits that they thought would certainly grow out of the development by American capital of the broad and productive rubber, coffee, timber and cotton lands of their country. The country has a population of about two and one-half million; forty thousand are civilized, none are savage, and the untutored natives, led by the intelligent and ambitious elements, can be moulded into an industrial army capable of making the wilds of Liberia a garden of plenty. Mr. Dossen says with the introduction of modern machinery and the training of the people in industrial and agricultural pursuits, backed by the necessary funds to finance manufactures and mines, Liberia would become one of the most productive spots on the face of the globe.

After the usual exchange of courtesies the delegates departed, feeling assured by the President's sympathetic manner and numerous evidences of warm friendship that they had made a favorable impression upon the Chief Executive, and that they might expect him to go as far as he could, with proper regard for international comity and diplomatic standards.

Still accompanied by Dr. Washington, the party made a call upon Secretary Taft at his handsome home on K street, where a similar warm welcome was accorded them. The Secretary has long been a student of the colonial affairs of the African continent and has given Liberia special consideration as the legitimate child of the United States. He was therefore pleased to greet the Liberian Commissioners, and in the interview gleaned much information that he regarded as particularly valuable. Thursday, under escort of Dr. Washington, a round of the departments was made, and a call of especial significance was made upon Secretary of Agriculture Wilson. Among the many notables met by the delegation was General Firmin, the famous Haitian patriot, who was in the city on business, in company with his secre-

tary, a distinguished looking young man with a big mustache. General Firmin, good natured and unusually affable, talked volubly in English, with a delightful French accent, and expressed himself as proud of the progress the American Negroes are making along all lines of endeavor.

Thursday night a public reception was tendered the Liberian Envoys at Lincoln Temple Congregational Church. The church was tastefully decorated under the supervision of Mr. Henry Lassiter. The American colors predominated, and in a conspicuous place, suspended from the ceiling, was a large Liberian flag, made especially for this occasion. The edifice was crowded to the doors long before the meeting was called to order. Standing room was at a premium, and the streets adjacent to the church were filled with people unable to gain admission. As the reception was held in connection with a special session of the Washington National Negro Business League, the preliminary portion of the program was carried on by the officers of that organization, and the newly elected officers were installed with appropriate ceremonies. Retiring President J. A. Lankford called the house to order and introduced the new president, Mr. W. Sidney Pittman, who spoke briefly. Dr. Booker T. Washington was asked to preside, and he came forward amid a burst of applause.

Dr. Washington's address was devoted to the mission which brought the envoys to this country, and his endorsement of both the men and their cause was hearty and sincere. Addresses describing their country, and dwelling at length upon its commercial and industrial possibilities, and pleading for a closer union between the United States and Liberia, were delivered by each of the Commissioners, and the audience gave evidence of cordial approval of all that was said.

A musical program was rendered, under the direction of Dr. Amanda V. Gray, choice selections being presented by Messrs. C. Sumner Wormley, Clarence Cameron White, H. Leonard Jeter and Miss Mary L. Europe.

At the conclusion of the speech-making, Editor W. Calvin Chase was introduced and offered a preamble and resolution calling on the various Negro Business Leagues throughout the country to tender a national testimonial to Dr. Booker T. Washington. The resolution was unanimously adopted.

The solo by Dr. Sumner Wormley was the occasion of prolonged applause.

## W. L. ANDERSON AMAZED AT WHAT HE SAW IN CHICAGO.

But Real Sentiment for Taft Is Declared Not to Be at All Hostile.

W. L. Anderson, the colored printer, who has been in Chicago during the past ten days perfecting arrangements for the reception of the Taft League of Cincinnati at Chicago next week, returned Sunday morning. Mr. Anderson was a constant attendant at the meetings of the National Republican Committee while the Southern contests were being heard, and expresses himself as amazed at what he observed. He found that in the majority of cases where contests were being made upon the issue of "lily whitemen," that the lily white delegations were composed of a large quota of colored men. He also noticed that there was a very evident absence of hostility to Mr. Taft by colored Southerners, who had been previously charged as violently antagonistic to his nomination. Anderson, Ralph Tyler of Ohio, and ex-Governor Pinchback of Louisiana were together a great deal at the National Committee headquarters, and to Messrs. Tyler and Pinchback the speaker ascribed much of the good feeling for Mr. Taft that has been created among the Southern delegates. The ex-governor having passed thru all the trying experiences of war times in Louisiana and the period of reconstruction which followed, is a venerable and commanding figure in Southern politics, in consequence thereof he has been an effective worker in every Southern delegation where anti-Taft sentiment existed.

One of the striking episodes of the week was when a party of colored men called at the Auditorium Annex to pay their respects to Mr. Charles P. Taft. Pinchback was one of the number. Neither had met since the famous convention at Chicago which nominated Garfield in 1880. Even before the others had been introduced Mr. Taft stepped forward, and

there was mutual recognition when he extended his hand to Pinchback, saying, "Why, Governor Pinchback, this is a most delightful surprise." Immediately after the formalities of introduction had been gone through with, Mr. Taft and the Governor repaired to the corner of the room, and arm in arm chatted for fifteen minutes. Twenty-eight years had passed since their first meeting, the ex-governor a man passing his forties. The remarkable feature of this meeting was that in spite of the physical changes which each had undergone, the recognition was mutual. This was a rare instance of retentive memory.

Anderson declares in very positive language against the reports being sent broadcast by the allies from Chicago that Taft's nomination means the defection of the Negro vote from the Republican party, at least, not if ante-convention straws indicate the true direction of intention as expressed by the delegates with whom he discussed the situation.

He also very emphatically denies a story published by a local paper that he is engaged in recruiting Negroes to go to Chicago to boost Taft convention week. "Why," he said smilingly, "it would be a sad lack of originality on my part to attempt the purloining of the allies' chief stock in trade. Chicago is full of paid 'ally' Negro boomers, but they happen not to be delegates, and I can not see the necessity of my adding any more paths to a situation now all too tear-inspiring — a voteless noise. The Taft League shall attend the convention to aid in the general Taft ratification, and despite the reports to the contrary, the name of Taft will meet with a responsive and enthusiastic reception by the convention such as has seldom been accorded a candidate in the history of party gatherings. Best of all, the colored brother will be there with voice and gesture to lend unanimity to the party call for Ohio's honored son, W. H. Taft, to lead us on to victory."

## FREE PICNIC TO TEN THOUSAND CHILDREN.

NOTICE! NOTICE! NOTICE!

Come One. Come All.  
Great Lamb-Slaying and Picnic of the Cosmopolitan Temple Baptist Church, N street northwest between Ninth and Tenth streets, Dr. S. P. W. Drew, pastor, will be held Tuesday, July 21, at Eureka Park. (Music by the Columbia Orchestra; Prof. Sylvester Thomas, director.)  
Anacostia, D. C. Admission, adults, 15 cents; children under fourteen years old, accompanied by their parents or guardians, admitted free.

Ten thousand tickets will be given away to the children of the public schools and Sunday schools of Washington and vicinity. Apply to Dr. Drew, residence, 2014 Eighth street northwest, or at the Sunday school from 9.30 to 11 a.m.

## A MOST WORTHY ENTERPRISE.

The Junior Auxiliary Needle Guild, of St. Luke's Protestant Episcopal Church was organized May 13, 1908, under the direction of Misses Lottie A. Harvey, Lola Ruffin and I. L. Europe.

The purpose of this organization is to train young persons for Church work. And while the Junior Auxiliary Needle Guild is made up principally of the members of St. Luke's Sunday School, the work is far reaching. It is the intention of the Guild to admit any Junior person of a worthy type who will pledge themselves to work for the upbuilding of the Guild, and for the interest of the parish.

At present the work comprises two departments, as follows: The Sewing Department, under the direction of Miss Lola Ruffin, and the Fancy Work Department, in the charge of Misses Lottie A. Harvey and I. L. Europe.

While the work is now in its infancy, the ladies referred to above hope to enlarge it from time to time. Material is needed to carry on the work, which is earnestly solicited from the members of St. Luke's parish, and from any friends who desire to encourage this commendable undertaking.

Ordination services will take place in St. Luke's Church tomorrow morning at eleven o'clock. Rev. Dr. Alfred Harding, D.D., rector of St. Paul's Protestant Episcopal Church, will deliver the ordination sermon.

His Holiness, the Pope, has expressed his satisfaction at the condition of the Church in the United States.





Mr. Norvel Johnson has issued invitations for the wedding reception of his daughter Anna Elizabeth to Mr. L. McEndez King, Tuesday, June 30, eight until ten o'clock, 1907 Thirteenth street northwest. At home after July 15, 1907 Thirteenth street northwest.

Mr. and Mrs. Charles A. Fearing were the guests of Mr. Henry Smith and wife during their honeymoon visit to Philadelphia.

Mr. T. L. Lowery has gone to his home in Florida.

Miss Hattie Patterson, who reached this city a few days ago, expects to remain during the summer.

Mr. S. E. Woods has gone to the city of Cleveland, where he expects to remain during the summer season.

Miss Clarine Clements and Mr. Clifton P. Robinson were married last Wednesday evening at the residence of Mr. William Clements, No. 2518 Messmore Place. A reception was held at the residence of the groom's parents, in Cleveland Place.

#### CHEW — BAXTER.

Miss Maud Agnes Baxter and Mr. Frederick M. Chew, both of this city, were married last Wednesday evening in St. Dominic's Church South-east, by Rev. Father Frisby. The bride was beautifully gowned in tulle, white slippers and hair becomingly arranged. The groom wore the conventional black. After the marriage the bride and groom gave an informal reception to her most intimate friends at their new home, 655 Acker street northeast.

Mr. and Mrs. Chew will be at home tomorrow from four to half-after seven in the evening.

#### LUD'S COLUMN.

A musicale was given by Mr. Hiram W. Ball, of 1018 Twentieth St. northwest, Thursday evening. The reception rooms were beautifully decorated with palms and flowers. Among those who participated were: Mr. Richard Washington, Mr. L. K. Chambers, Mr. Speck Hunter, Mr. James Alby. Miss E. Xander was a central figure.

Miss Mary E. Bradford, 908 Twentieth street northwest, entertained a few of her friends at dinner last Sunday. Covers were laid for twelve. Miss Bradford left the city Thursday for the East.

Mrs. Nannie Lewis, Mrs. Herdon, Mrs. Henry Davis, Mr. and Mrs. Branch, Mr. and Mrs. L. K. Chambers, Mr. and Mrs. Hys, Miss Nellie Pinket and others were the guests of Miss Bradford.

There is nothing in rumors, Mr. L. Kohler Chambers, president, and Mr. Thomas M. Byrd, vice president, say that the club will give several social functions this summer.

Thomas M. Byrd, of McNulty's new stand, has gone to Washington Park. He likes the neighborhood.

The marriage of Miss Arnetta C. Tinney, daughter of Mr. and Mrs. Dennis I. Tinney, and Mr. Wilbur S. Fagans, of Hot Springs, Virginia, took place at the home of the bride's parents, 1627 Tenth street northwest, Wednesday night, June 10, at eight o'clock. The ceremony, which was attended by only a few intimate friends and relatives of the young couple, was performed by Rev. Alexander Garner, of Plymouth Congregation Church.

The decorations consisted of potted plants and palms.

The bride, who entered the parlor with her father, was becomingly attired in a traveling gown of champagne silk pongee, with hat to match, and carried a large bouquet of Bride roses. She was given in marriage by her father, and was attended by her sister, Mrs. Suretta E. Lucas, who wore a gown of tan linen, which was handsomely trimmed in tan lace,

and wore a large picture hat and carried pink and white carnations.

The groom was attended by Mr. Howard Jackson.

Immediately followed the reception, which was served by Murray the caterer, after which Mr. and Mrs. Fagans left for Deer Park, Maryland.

The presents were handsome and numerous.

#### TRUE REFORMERS.

Sunday, June 16th, was dedicated by the True Reformers of the District as rally day for the Old Folks' and Orphans' Home. Amount collected to date, four hundred and seventy-five dollars. This rally will close Sunday, June 28th, at which we expect to increase this amount to one thousand dollars. Then our attention will be turned to making preparation to receive Rev. J. T. Carpenter and Mrs. Rosa Thompson, of Philadelphia, Pa., July 10th, who will come to install one thousand officers in the main auditorium of the True Reformers' Hall.

W. R. Griffin,  
Chief.

Don't fail to attend the annual outing of the Berean Baptist Church at Eureka Park, Anacostia, D. C., Thursday, June 25, 1908.

#### SONG SERVICE AT SHILOH BAPTIST CHURCH.

A large audience attended this service last Sunday evening rendered by the choir of Shiloh Baptist Church. In the absence of the pastor, Rev. J. Milton Waldron, the Rev. F. J. Grimke, D.D., pastor of the Fifteenth Street Presbyterian Church, addressed the congregation. The following order of service was observed: Organ voluntary, Mr. C. C. McKinney; responsive Scripture lesson from the Nineteenth Psalm; hymn, "Praise the Lord, ye heavens adore Him;" chorus, "I will arise," J. Parks; solo, "Hold thou my hand," Briggs, Mr. Andrew J. Payne; trio, "Protect us through the coming night," Churchman, Mrs. Scott, Mr. Rattley and Miss Payne; solo, selected, Miss Annie H. Murdock; duet and chorus, "I waited for the Lord," Mendelssohn, the Misses Payne, Murdock, and choir; hymns, "Love keeps me singing" and "Now the day is over," from the Baptist hymnal. The choir of this church has been recently augmented, and is undergoing thorough training under the direction of Mr. J. E. Rattley, choir master.

The third annual family excursion to Somerset Beach will take place on Friday, July 17, 1908. Tickets will be limited to one thousand. The committee guarantees a pleasant outing to those who propose attending. See advertisement in another column.

#### GRAND MASTER HOUSTON.

Mr. William L. Houston, Grand Master of the Grand United Order of Odd Fellows in America, has been in Philadelphia for several days. His mission there was to finally inspect and accept in the name of the Order the magnificent headquarters which has been built in the heart of Philadelphia, on the corner of Thirteenth and Spruce streets. The ground, building and furnishing represent an outlay of \$135,000, and the place is conceded to be the finest office building owned by men of color in the world. It is fireproof, constructed of steel, granite, marble and terra cotta, rising five stories above the basement, with elevator service and electrical fixtures throughout. The first floor will be rented to merchants, while the floors above, arranged as offices, will be used to conduct the business of the Order. The building has a frontage of 120 feet, and is designed upon the most modern type of architecture. It will be dedicated

## FOR SALE

1622 11th St., N. W.

Two-Story, Bay Window, Pressed Brick, Nine Rooms, Two Stairways, Two Bathrooms, Modern and Up to Date. Small cash payment; rest, like rent.

FOUNTAIN PEYTON,

494 Louisiana Ave., N. W.

#### NEW PHOTOGRAPHIC STUDIO.

The new photographic studio of Warren & Turner has just opened. It is an up-to-date studio and one that commends itself by the superior class of work it turns out.

Life-size portraits in oil, pastel and water colors.

WARREN & TURNER, 1248 Ninth Street Northwest.

#### GET THE PRIZE.

Dr. Morse has been in business as a druggist for three years at 1904 L street northwest, and has filled prescriptions for over two hundred doctors. Any person guessing nearest the exact number of prescriptions filled for any one of the above number of doctors will receive a handsome and useful present. All guesses must be in on or before August 1st, 1908, in writing of guesser, with name, address and gender.

#### CUT OUT COUPON.

Name .....  
Address ..... Gender .....  
Doctor ..... Guess .....

Dr. Morse serves only the purest of Fruit Syrups and Ice Cream at his soda fountain, which is pleasing to everyone. Try them. His motto is Purity, Accuracy and Promptness; not how cheap, but how good. No. 1904 L street northwest.

#### THE BEE.

You will find The Bee on sale at Dr. Morse's Drug Store, 1904 L street northwest, beginning each Saturday.

with elaborate ceremonies on July 15, under the auspices of the Subcommittee of Management, participated in by the Lodges, Households, Councils, Patriarchies and Juveniles of Philadelphia and other cities.

For many years the G. U. O. of O. F. has felt the need of a new headquarters, and repeated efforts have been made in the past to secure a suitable building, but it was reserved for Grand Master Houston's business administration to give the Order a structure which is an ornament to the city, a credit to the race, and an honor to the great fraternity for which it stands.

The Grand Master is being showered with congratulations upon the erection and equipment of this massive building, which will be forever a monument to his capacity and ability as a leader of this world-wide organization.

Every effort is being made to make the outing of the Berean Baptist Church a success. Admission, 25 cents; children, 15 cents.

#### NOTICE.

One of the large Recognition Baptist Councils will be held next Tuesday, June 23, at 2 p.m., at the Metropolitan Temple Baptist Church that was ever held in this city, and invitations have been sent out to churches of six States, including the District of Columbia.

It will bring to this city some of the leading educators, and some of the most prominent preachers of the United States. The following is a part of the programme: Tuesday, June 23, at 2 p.m., the Council will be organized; at 7:30 p.m., Dr. George W. Lee, pastor of the Vermont Avenue Baptist Church, will preach the sermon; Dr. W. Bishop Johnson, pastor of the Second Baptist Church, will deliver the charge to the church; Dr. W. W. Brooks, pastor of the Nineteenth Street Baptist Church, will deliver the Bible.

Wednesday, June 24, at 7:30 p.m., Dr. M. W. Gilbert, pastor of the Mount Olivet Baptist Church, will deliver a lecture; subject, "The Great Crises, and How to Meet Them." Thursday, June 25th, at 7:30 p.m., Dr. George W. Sims, pastor of the Union Baptist Church, will preach; subject, "Hidden Force."

Friday, June 26th, at 7:30 p.m., Dr. W. W. Brown, pastor of the Ebenezer Baptist Church, of Pittsburgh, Pa., will deliver a lecture; subject, "Why, When and How to Marry."

Sunday, June 28th, at 11 a.m. and at 7:30 p.m. Dr. Z. D. Lewis, pastor of the Second Baptist Church, will preach.

#### THE POLITICAL SANITY OF THE NEGRO.

From the Christian Index. There is no need of disguising the facts or losing our heads, whatever rights the Negro has, whether civil or political, have come to him thru the Republican party. It has always stood for manhood rights. It may have erred in some things, but when a deliberate conclusion is reached by members of the Negro race they will

be found in line with that great party. There can be no dream of political favors or any other promises by the Democratic party. It has not and does not solicit Negro votes. But it merely wants the Negro disfranchised, so as to eliminate him from the political equation. The Democratic party has no love for the Negro. The sanity of the Negro should not be impaired during the present presidential campaign. There is a great danger of many so-called leaders losing their heads. They have held a meeting with a dozen or more men, and have declared with a vengeance that if Secretary Taft or President Roosevelt is nominated for the presidency, that the Negroes will vote for Bryan. This is simply stretching the imagination too far. They have not been delegated the power to speak for the seven hundred thousand Negro voters. These self-constituted leaders are not the representatives of the race and can only control their own votes. The Washington Bee says:

"The colored voter has been asked by a few disgruntled and disappointed colored Republican politicians—in the event of Mr. Taft's nomination—to vote the Democratic ticket. The Bee wants to know what inducements have the Democratic party offered the colored voter. Will these disgruntled gentlemen read a few facts of the Democratic party and ask themselves if they commend themselves to the intelligent colored voter?"

The argument of the Bee is unanswerable. The Bee has all along opposed the nomination of Secretary Taft, but if he is the choice of the Republican party, The Bee will give the Secretary of War its unstinted support. The stand of The Bee is a manly one, and is just the position every sane Negro should take.

The choice for the presidency must be the choice of a majority of the white voters. The Negro is not in a position to dictate to the great Republican party. There is no solidarity about the Negro vote. As a rule, it is purchasable. The Negro can not better his condition by supporting Bryan. It is like jumping from the frying pan into the fire to keep from burning.

It is not a time for the Negro to make a spectacle of himself; it is not a time for him to act a fool; it is not a time for him to be controlled by passion; it is not a time for him to be led from his mooring by deceitful demagogues. He wants friends in this campaign and he will want some after the campaign is over.

There is absolutely no inducement for the Negro to support Bryan or any other of his party. You can better correct the evils in a party on the inside than what can be done on the outside. The Negro can not afford to take such a hazardous step of trying to reform the Republican party by getting on the outside. Stay inside if reformation is to be had.

Stop, Look, Listen! The Berean Baptist Church will give their annual outing at Eureka Park, Anacostia, D. C., the 25th of this month. Refreshments in abundance and amusements of all kinds.

## Grand Outing

GRAND OUTING FOR THE BUSINESS AND PROFESSIONAL MEN AND WOMEN AND THEIR FRIENDS.

The Washington Negro Business League, a branch of the National Negro Business League, of which Dr. Booker T. Washington is president, will have its First Grand Outing on Friday, June 26, 1908 down the river at the new Washington Park. The Park Company has just finished putting in amusements of nearly every kind and character, and it is the modern Coney Island of this section. Some of the special features are: Scenic Railway, Double Decker Carousel, Five-Cent Theater, Shooting Gallery, Merry-Go-Round, etc. There is a very large dancing pavilion, with music, which will be free to all.

Boats leave wharf at 10 a.m., 2, 4, 6, 8 p.m., and the last boat returning from Park at 10.30 p.m.

This enable all of our Business and Professional men and women and their friends to spend either all or part of the day and night in a cool and enjoyable recreation, and it will be especially refreshing to all children who have been in school for the past ten months.

Round Trip - - - 25 Cents.

#### OFFICERS:

J. A. Lankford, Pres. Daniel Freeman, First V. Pres.  
W. R. Griffin, Second V. Pres. Mrs. L. R. Clarke, Third V. Pres.  
W. H. Davis, Cor. Secty. W. L. Pollard, Treasurer.  
Edw. Rausser, Rec. Secty. J. R. Nicholson, Sergt.-at-Arms.  
A. H. Underdown, Chaplain.

## St. Lukes P. E. Church

Third Annual Excursion by the Congregation and Friends of St. Luke's P. E. Church. To Somerset Beach, Friday, July 17, 1908. The steamer Jane Moseley will

leave her wharf, Ninth and Water streets, at 9.30 o'clock a.m., returning to the city in ample time for the cars. Tickets limited to 1000, which is less than the capacity of the steamer, and are now on sale at the residence of Mr. Eugene Brooks, 1437 Pierce Place N. W.

Orders by mail will receive prompt attention.

Music by the Monumental Orchestra.

Refreshments served at reasonable prices by the Woman's Guild. Fare for the round trip, 50 cts. Children under 14 years of age, 25 cents.

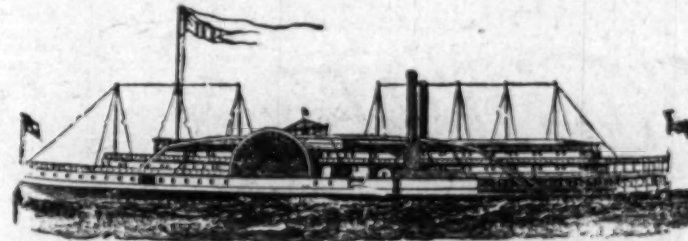
## EXCURSION SEASON For 1908

Steamer River Queen to Washington Park.

Steamer Jane Moseley to Norfolk, Baltimore, and Landings down the Potomac River.

Books now open for charters on the River Queen and Jane Moseley.

Secure your dates at once, before they are all taken.



#### WASHINGTON PARK.

This beautiful park has a collection of attractions never before offered to the Washington public. It is located about ten miles from Washington on the Potomac River. The Scenic Railway, with its electric power plant for 7,000 lights — a Figure 8. The Carousel, double-decker, with music attachments. A 5- and 10-cent Theatre. A Penny Arcade, Moving Pictures, Shooting Gallery. A Dairy Lunch Depot and Buffet. Dancing Pavilion. Pool and Billiard Hall, and forty acres of Shady Woods and Dells.

The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

## State Summer Normal

TO BE HELD

IN NEWPORT NEWS, VA.,

PROF. D. WEBSTER DAVIS, THE NOTED EDUCATOR AND ORATOR, WILL BE THE CONDUCTOR

Efficient Corps of Teachers Will Have Charge of the Work. The Subjects Selected.

A State Summer Normal will be conducted at Newport News during the month of July. The object is to make teachers more efficient and prepare them for the State examination, which will be held July 29th, 30th, and 31st.

A regular fee of \$1.00 will be charged, and board will be given for \$12.00.

The following subjects and teachers have been selected. The subjects will be elective.

Prof. D. Webster Davis, conductor—Civil Government and Theory and Practice.

Prof. A. V. Norrell, Richmond Public Schools — Arithmetic and Language.

Prof. John M. Gandy, Virginia Normal and Industrial Institute—History and Geography.

Prof. G. W. Bray, Berkley Public Schools — Algebra and Geometry.

Miss Ada C. Baytop, Hartshorn Memorial College—Model School and Reading.

Miss Sadie Stewart, Hampton Public Schools — Assistant in Model School and Nature Study.

Miss Frances E. Bolling, Virginia Normal and Industrial Institute—Physiology, Raffle, and Basketry.

Miss Carrie V. Dudley, Norfolk—Sewing.

Miss M. E. Vernon, Newport News—Cooking.

Address all communications to the Business Manager, JAMES S. LEE, Business Manager, 2119 Marshall Avenue, Newport News, Va.



# ROASTIN' CHESTNUTS. TWO-STEP.

Moderate.

S. EDW. CHESKOT.



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TRIO.



Roastin' Chestnuts. 2-2.

## Kleinert's DRESS SHIELDS

Every pair of Kleinert's Dress Shields is warranted. When properly used, we will not only refund money paid for shields that are not perfect, but will hold ourselves responsible for any resulting damage to gown. Kleinert's Dress Shields are made in ten sizes, from size 1 to size 10. If your dealer does not keep the kind or size you want, send us 25c. for sample pair of either kind in size 3. If you want a larger size, add 5c. for each additional size.

Send for our Dress Shield Book. It is worth reading. Sent free on application. I. B. KLEINERT RUBBER CO. 721-723-725-727 BROADWAY, NEW YORK.



MUST BE WELL COOKED.

Chief Point in Soup Declared to Be in Preparation.

No matter how plain and simple a dinner may be soup adds to it. Poor soup is often served because too little attention is paid to it. First of all there must be good material to start with. Cold water should always be used where meat is cooked in order to draw out the juice. Salt must never be added until the soup is done. Soup should simmer on the back of the stove instead of boiling rapidly. When the meat is well cooked, strain, add salt and set in a cold place. Skim off all grease from the surface the next day and the stock is ready for use. Clear soups are never considered as wholesome as others. There are a great variety of vegetable, meat and cream soups which are appetizing. Cream of tomato, celery and asparagus, are particularly good.

A soup kettle where every bone or scrap of meat left over is thrown in is considered very essential in many households, especially where soup is served every day. One or two tablespoonfuls of cold rice is an addition to any ordinary soup, especially chicken or mutton broth. Be careful that the soup is never greasy. If the stock stands over night all bits of grease can be removed. A cupful of tomatoes flavors a soup made of stock. In making good soup bay leaves, celery, parsley, carrots, onions, whole cloves and other herbs or vegetables are excellent for flavoring. An excellent stock for soup is made by cooking a knuckle of veal and a beef bone in cold water with six potatoes, five carrots and four tiny onions on the back of the stove for a day or longer, then strain and set away.

PROPER USE OF GASOLINE.

Sufficient Quantity for Washing Purposes is a Requisite.

Too many people tell of their failure in gasoline washing. In nine cases out of ten, the reason is that too little gasoline is used. If you wash with water, you usually take a good basinful or pailful, but, when you wash with gasoline, you are apt to put a cupful into a generous-sized pail. This, of course, is just enough to stir up the dirt and to distribute it in a gray tone all over the lace, gloves or what not to be cleaned. Take a generous bowlful of gasoline and wash your gloves, laces, veils, neckwear, ribbons and sliken accessories; then rinse them in plenty of clean gasoline.

After using, if you will let the gasoline stand for a few moments, all the dirt will settle, and you can carefully pour off the clean gasoline to use at another operation. To clean gloves, put them on the hands and scrub with

like a pocket handkerchief. Silks washed in gasoline lose none of its dressing; feathers lose none of their curl; pleatings stay pleated. Never, of course, use gasoline in a room where there is burning stove or where the gas is lighted.

Cure Hams.

For two hams and shoulders of ordinary size take one cupful salt, one teaspoonful saltpetre, place on stove until quite warm. It is better to warm meat before rubbing, although not absolutely necessary, but the salt strikes in quicker.

Now take a small amount of the mixture and rub the meat. Keep in a warm place for a few hours. In three to six days repeat this. In five days it is ready to smoke, which can be done in a hoghead with hickory, sassafras or corncobs. Smoke slowly two to three hours twice, which ought to be sufficient to make it a good deep color.

When treated in this way the meat will be as fresh and sweet as a piece of steak. Will never cook and hard, and will keep just as well as if salt and smoke had been used without limit.

Venetian Chicken.

Take one large chicken or two small ones and boil the stock down to one and a half pints. Remove all bones and return to the kettle; add three large tomatoes, fresh. Canned ones will do. Also add one large onion sliced thin, a few bits of celery and seasoning to taste. Boil all together quickly for about 15 minutes and it will thicken.

Have on the stove a kettle of boiling water; about one and a half quarts, salted; put in one package of the best spaghetti, broken lengthwise once, and boil until it will cut easily with spoon.

Drain off water, put spaghetti on hot platter, pour over the chicken and tomatoes and mix thoroughly. Garnish with hard boiled eggs cut lengthwise, and parsley. Serve hot.

To Boil Rice.

Place the rice on the fire in cold water and allow it to reach the boiling point slowly. As soon as it begins to boil, remove it from the fire, put in a colander, and hold under the cold water faucet until all the grains are swollen. Then add milk in place of water, season with salt and a little piece of butter, and let boil a short time.

To Keep Meat Hot.

If your dinner is ready before you wish to serve it, place the meat over a large kettle of boiling water, cover it closely, and then spread a cloth over the whole. In this way the gravy will not be dried up.

**WANTED—A RIDER AGENT IN EACH TOWN**

sample Latest Model "Hedgehorn" bicycle furnished by us. Our agents everywhere are making money fast. Write for full particulars and special offer at once.

**NO MONEY REQUIRED** until you receive and approve of your bicycle. We ship to anyone, anywhere in the U. S. without a cent deposit in advance. Freight, freight, and allow **TEN DAYS' FREE TRIAL** during which time you may ride the bicycle and keep it at any time you wish. If you are then not perfectly satisfied or do not wish to put it to any test you wish, we will return it to us at our expense and you will not owe us a cent.

**FACTORY PRICES** We furnish the highest grade bicycles it is possible to make at one small profit above actual factory cost. You save \$10.00 per bicycle. Do not buy a bicycle or a pair of tires from anyone at over \$10.00 until you receive our catalogue and learn our unheard of factory prices and remarkable special offers to rider agents.

**YOU WILL BE ASTONISHED** when you receive our beautiful catalogue and study our superb models at the wonderful prices we can make you this year. We sell the highest grade bicycles for less money than any other factory. We are satisfied with \$1.00 profit above factory cost. **BICYCLE DEALERS**, you can sell our bicycles under your own name plate at **SECOND HAND BICYCLES**. We do not regularly handle second hand bicycles, but usually have a number on hand taken in trade by our Chicago retail stores. These we clear out promptly at prices ranging from \$3.00 to \$8.00. Descriptive bargain lists mailed free.

**COASTER-BRAKES**, single wheels, imported roller chains and pedals, parts, repairs and equipment of all kinds at half the usual retail prices.

**\$8.50 HEDGEHORN PUNCTURE-PROOF \$4.80**

**SELF-HEALING TIRES A SAMPLE PAIR TO INTRODUCE, ONLY**

The regular retail price of these tires is \$5.50 per pair, but to introduce us we will sell you a sample pair for \$4.80 (cash with order \$4.55).

**NO MORE TROUBLE FROM PUNCTURES**

NAILS, Tacks or Glass will not let the air out. Sixty thousand pairs sold last year. Over two hundred thousand pairs now in use.

**DESCRIPTION:** Made in all sizes. It is lively and easy riding, very durable and lined inside with a special quality of rubber, which never becomes porous and which closes up small punctures without allowing the air to escape. We have hundreds of letters from satisfied customers stating that their tires have only been pumped up once or twice in a whole season. They weigh no more than an ordinary tire, the puncture resisting qualities being given by several layers of this specially prepared fabric on the tread. The regular price of these tires is \$5.50 per pair, but for advertising purposes we are making a special factory price to the rider of only \$4.80 per pair. All orders shipped same day letter is received. We ship C.O.D. on approval. You do not pay a cent until you have examined and found them strictly as represented. We will allow a cash discount of 5 per cent (thereby making the price \$4.55 per pair) if you send **FULL CASH WITH ORDER** and enclose this advertisement. We will also send one nickel plated brass hand pump. Tires to be returned at OUR expense if for any reason they are not satisfactory on examination. We are perfectly reliable and money sent to us is as safe as in a bank. If you order a pair of these tires, you will find that they will ride easier, run faster, wear better, last longer and look finer than any tire you have ever used or seen at any price. We know that you will be as well pleased when you want a bicycle you will give us your order. We want you to send us a trial order at once, hence this remarkable tire offer.

**IF YOU NEED TIRES** don't buy any kind at any price until you send for a pair of the special introductory price quoted above; or write for our Big Tire and Sundry Catalogue which describes and quotes all makes and kinds of tires at about half the usual prices.

**DO NOT WAIT** but write us a postal today. **DO NOT THINK OF BUYING** a bicycle or a pair of tires from anyone until you know the new and wonderful offers we are making. It only costs a postal to learn everything. Write it NOW.

**J. L. MEAD CYCLE COMPANY, CHICAGO, ILL.**

**W.B. Reduso CORSETS**

**The Perfect Corset for Large Women**

It places over-developed women on the same basis as their slender sisters. It tapers off the bust, flattens the abdomen, and absolutely reduces the hips from 1 to 5 inches. Not a harness—not a cumbersome affair, no torturing straps, but the most scientific example of corsetry, boned in such a manner as to give the wearer absolute freedom of movement.

New W. B. Reduso No. 770. For large tall women. Made of white coutil. Hose supporters front and sides. Sizes 20 to 36. Price \$3.00.

New W. B. Reduso No. 771. Is the same as No. 770, but is made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. Price \$3.00.

New W. B. Reduso No. 772. For large short women. The same as No. 770, except that the bust is somewhat lower all around. Made of white coutil, hose supporters front and sides. Sizes 20 to 36. Price \$3.00.

New W. B. Reduso No. 773. Is the same as No. 772, but made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. Price \$3.00.

Ask any dealer anywhere to show you the new W. B. "hip-subsiding" models, which will produce the correct figure for prevailing modes, or any of our numerous styles which are made in such a variety as to guarantee perfect fit for every type of figure.

From \$1.00 to \$3.00 per pair.

WEINGARTEN BROS., Mfrs., 377-379 BROADWAY, NEW YORK

Remove the dandruff if you want fine lustrous hair. Give your hair a chance to thrive by using

**ED. PINAUD'S**  
(Eau de Quinine)  
**HAIR TONIC**

Beautiful women in the world of fashion keep their hair healthy and beautiful by regular use of this peerless French preparation.

Try it for yourself—simply send us 10c. (to pay postage and packing) and we will send you enough for three applications—Write to-day.

**PARFUMERIE ED. PINAUD**  
ED. PINAUD BLDG. DEPT. M13 FIFTH AV., NEW YORK

Write for Free Pocket Mirror and Beauty Book



## STOESSEL IN PRISON

DEFENDER OF PORT ARTHUR  
NOW A BROKEN MAN.

Loss of Uniform His Greatest Humiliation — Watches from Window Winter Palace Where He Once Was an Honored Guest.

St. Petersburg.—An American newspaper correspondent recently was permitted to interview Gen. Stoessel, the defender of Port Arthur, in prison. Here is what he writes:

Two cold blue eyes examined me through a tiny wicket in the door, and a rough voice said:

"What do you want?"

"I wish to see Gen. Stoessel," I answered.

"Have you permission?" said the voice.

"Here is my ticket," I said, producing a card on which it was stated that the commander of the fortress of St. Peter and St. Paul had the honor to accord me leave to see the "nobleman Stoessel."

The gate in the high stone wall was opened and a soldier appeared. He then showed the way to the reception room in one of the buildings in the court beyond.

We had not long to wait for Stoessel. Punctually at one o'clock he came into the room. He was dressed in a black frock coat, his voice was weak and he looked older and more wrinkled than when he was on trial a few months ago. He is now a broken man who realizes that he has lost in the game of life.

"Oh, yes, one can live here, and in sufficient comfort," he replied to our inquiries about his life, "but it is a vegetable existence. More than anything I feel the loss of my uniform."



For 40 years I have worn the dress of an officer and now I am not allowed to put on the coat of a common soldier or to use a military cap.

"How does your excellence spend the day?" I asked.

"It begins very early for St. Petersburg," he replied, "at nine o'clock they bring the samovar and I take tea. The authorities do not provide bread and we have to provide that for ourselves. After a light breakfast I dress and go out for a walk in the little garden. At one o'clock I and the other officers imprisoned in the fortress dine together and after the meal I always find my wife waiting to see me. We have a right to receive friends only once a week, but the czar has accorded me the special privilege to see my dear wife every day. She remains until three o'clock and is not permitted to stay longer. When she is gone I stroll in the garden for a little and then I settle down to work. I am writing my memoirs."

"Perhaps you will allow me to see your room," I said. "I have special permission from the governor to do so."

"Certainly," replied Stoessel, "but I warn you it is not very imposing."

We crossed the courtyard together, entered another building and were soon in a vaulted apartment, furnished with great simplicity. There was a little bed, a square table, a cupboard and, behind a screen, a washstand and two comfortable armchairs. The lapping of the waters of the Neva could be heard on the stone walls, a monotonous, plaintive sound, half sad and half soothing. Through the barred windows a glorious view could be seen. Far across the broad expanse of the river stood out in the bright sunshine the winter palace.

"I have often been there to see the emperor; I have dined there and years ago danced at the court balls. I never expected to see it day by day from a prison window."

Stoessel sighed as he looked sadly towards the palace and then, turning to me, said: "There is only one beautiful thing here, the church. I love to go there and stand near the tombs of the czars while the choir is singing the praises of the Lord and of the Virgin. That rests and comforts me. In my heart I know that I did what I considered best for my country, but a scapegoat had to be found for the sins of the army during the war and I suffer for many."

The heavy door was suddenly thrown open and a harsh voice said: "Your guest must go."

"Come and see me again," said my unhappy host, and I left him still gazing at the palace across the Neva.

## Annual Annoucement

# E. VOIGT

### MANUFACTURING JEWELER

725 7th Street, Northwest

BETWEEN G & H

Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each selected and we feel satisfied that a visit from you will bear us out can be found anywhere. Why not give us a call tomorrow? will be laid aside and delivered when wanted. Experienced clerks.

#### WATCHES

We mention here but a few of our specials.

Gentlemen's 20-year Gold Filled American Stem Winders and Setters, \$10.

Ladies' 20-year Gold Filled Stem Winders and Setters, \$10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as \$35.

Children's Solid Silver Watches with Pin Attachment, \$1.50; regular price, \$4.50.

Ladies' Solid Gold Watches, Open Face, \$8.00.

Boys' Solid Silver Watches, \$5.00 up.



#### DIAMONDS.

Put Your Money in Diamonds. No Better Investment Today.

Prices in the Diamond market are advancing, but OUR PRICES HAVE NOT BEEN ADVANCED in some time. We still have a large collection of superb Diamonds which we bought a considerable time ago at lower prices than prevail today.

We shall not advance prices on these stones. We are merchants and not speculators, and our fair percentage of profit is all we ask. So, as long as these Diamonds last, it will be possible to buy them here under the regular market for

fine stones.

Ladies' Diamond Rings, \$5.00 to \$150.

Ladies' Diamond Brooches, \$5.50 to \$1,000.

Diamond Earrings, \$15.00 to \$500.00.

Diamond Scarf Pins, \$7.00 up.

Diamond Cuff Buttons, \$7.00 up.

Diamond Studs, \$10.00 up.

We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at \$30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

## FISH AND SAUCES

DISHES THAT COME AS WELCOME  
CHANGE FROM MEAT.

Proper Way to Prepare Broiled and Baked Mackerel—Salt Mackerel with Cream Sauce—Stuffed Haddock Is Good.

Broiled Mackerel.—Pepper and salt to taste a small quantity of oil. Mackerel never should be washed when intended to be broiled, but merely wiped clean and dry after taking out the gills and insides. Open the back and put in a little pepper, salt, and oil broil it over a clear fire, turn it over on both sides and also on the back. When sufficiently cooked the flesh can be detached from the bone, which will be in about ten minutes from a small mackerel. Chop a little parsley, work it up in the butter, with pepper and salt to taste, and a squeeze of lemon juice, and put it in the back. Serve before the butter is quite melted.

Baked Mackerel.—Clean and trim the fish nicely, say four large ones, or half a dozen small ones, bone them, and lay neatly in a baking dish or on a bed of potato chips well dusted with a mixture of pepper and salt; on the potatoes place a few pieces of butter. Dust the fish separately with pepper and salt, and sprinkle slightly with a diluted mixture of anchovy sauce and catsup. Bake three-quarters of an hour.

Salt Mackerel with Cream Sauce.—Soak over night in lukewarm water, changing this in the morning for ice cold. Rub all the salt off and wipe dry. Grease your gridiron with butter and rub the fish on both sides with melted butter. Then broil quickly over a clear fire, turning with a cake turner so as not to break it. Lay upon a hot water dish and cover until the sauce is ready.

Sauce.—Heat a small cup of milk to scalding. Stir into it a teaspoonful of corn starch wet up with a little water. When this thickens add two tablespoonfuls of butter, pepper, salt and chopped parsley. Beat an egg light, pour the sauce gradually over it, put the mixture again over the fire, and stir one minute, not more. Pour upon the fish and let it stand covered, over the hot water in the chafing dish. Put fresh boiling water under the dish before sending to table.

Baked Haddock.—Choose a nice fish of about six pounds, which trim and scrape nicely, clean carefully and fill with a stuffing of veal, chopped ham, and bread crumbs. Sew up with strong thread and shape the fish round, putting the tail in the mouth, or if two are required, lay them along the dish reversed—that is, tail to head. Rub over with plenty of butter, or a batter of eggs and flour, and then sprinkle with bread crumbs. Let the oven be hot when put in. In about an hour the fish will be ready. Musselsauce is a good accompaniment.

Curried Haddock.—Fillet the fish and curry it in a pint of beef stock, slightly diluted with water, and thick-

## W. Sidney Pittman Architect

RENDERING IN MONOTONE, WATER COLOR AND PEN & INK  
PATENT DRAWINGS DRAFTING, DETAILING, TRACING, BLUE PRINTING  
STEEL CONSTRUCTION A SPECIALTY.  
Phone: Main 6059—M. Office 404 Louisiana Ave., N.W.

each with a tablespoonful of curry powder. Some cooks chop up an onion to place in the stew.

#### Home-Made Candy.

If you love both caramels and popcorn, try combining the two.

Have a pan of nicely popped corn from which all hard kernels are removed.

Now make a good chocolate dressing from one cup of granulated sugar, half a cup of milk, three ounces of chocolate grated, a piece of butter the size of a small egg, and a teaspoonful of vanilla.

Put the milk, sugar and chocolate on to boil; when boiling add the butter and cook until it will harden in ice water. Add the vanilla after taking from the stove.

Pour the hot chocolate over the popcorn, stirring with a spoon until it is thoroughly coated, then pour the mixture into buttered pans and stand away to cool.

#### Black Bean Soup.

Take one pint of black turtle beans, one quart of good stock, one lemon, 1½ quarts of boiling water, two hard-boiled eggs, one level teaspoonful of salt, one saltspoonful of pepper. Wash the beans, drain, cover with cold water and soak over night. In the morning drain again, and cover with boiling water. Cover the kettle and boil slowly for about two hours until the beans are very tender; add the salt, pepper and stock. Press the whole through a colander; then through a sieve. Rinse the kettle; return the soup to it, and bring to boiling point. Cut the eggs and lemon into thin slices, and put them into the tureen; pour over the boiling thick soup and serve.

#### Currant Punch.

Cook three quarts of water and one cup of sugar together for five minutes. Take from the fire and add two half pint tumblers of currant jelly, adding the homemade jelly if possible. Add three lemons and three oranges sliced as thin as paper and set away to chill. Serve by pouring over cracked ice in a punch bowl.

#### Clean Brussels Carpet.

To clean Brussels carpet and rugs without whipping or pounding them or without taking up, make a good suds of warm water and sapollo soap. Use a little hand brush and a soft cloth. Go over it one yard at a time, then use clean, warm water and rub it. Your carpet will look like a new one.



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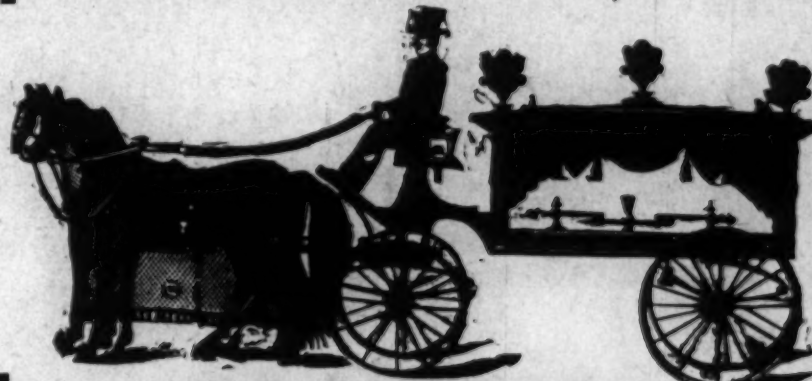
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See advertisement elsewhere.

### SERMON TO TRUE REFORMERS.

Annual Services Held in Cosmopolitan Temple Baptist Church.

The United Order of True Reformers crowded the Cosmopolitan Temple Baptist Church, N street between Ninth and Tenth street, last night for the annual sermon to the Order, representing four thousand membership in the District of Columbia. The members went to the church in a body, under the leadership of Chief W. R. Griffin, Rev. Prince Rhann and Miss L. E. Lumkins. Rev. Simon P. W. Drew preached the sermon on the theme "Christianity and Business," text from Deut. viii, 18.

Dr. Drew said in part: "When a man becomes a Christian he does not sever his relations with the world in which he lives. He is given to Christ by the father as a personal and perpetual possession, but instead of translating him Christ sends him back into the very world from which he has been saved.

"Now, some of the incentives to business activity: 'Thou shalt remember the Lord thy God, for He has given thee power to get wealth.' The money-making gift is from God. The apostle urges us to be diligent in business; fervent in spirit, serving the Lord. God has no patience with indolence and sloth. All thru the Bible the stamp of God's approval is put upon industry, while His curse ever rests upon idleness. It is Godlike to work.

"Business activity brings wealth, and this is an incentive which ought to be desired by every man, because wealth is a great factor in the world in which we live.

"Think of what wealth can do for the individual. It can give opportunity to acquire high and noble taste, it can give leisure for study and research. These in turn will cause the mind to grow stronger and the character to grow nobler. Wealth can purchase length of days, and it can secure that in which human love can blossom and bear fruit to perfection. Think of what wealth can do for the family. It can surround our loved ones with books and paintings and statuary. It can provide the highest culture for our children. It can enable us to dispense a generous hospitality and to our homes the center of a delightful and ennobling religious, social and intellectual circle. It can lay out and beautify parks. It can establish and perpetuate universities and libraries and churches."

Dr. Drew delivered the closing address of the William McKinley Normal and Industrial School, of Alexandria, Va., of which he is the president; Rev. R. B. Robinson is the secretary and treasurer.

JIM CROW SUNDAY SCHOOL CONVENTION TO MEET IN LOUISVILLE, KY.

Miss Nannie H. Burroughs, of Kentucky, writes to The Bee as follows: The International Sunday School Convention that is to convene in the city of Louisville, Kentucky, during the month of June, is going to draw the color line. Negro delegates will be "colonized" on the first floor, and Negro visitors will be sent to the roof. Perhaps the leaders in this convention do not know that there is a mighty good feeling existing between the races in this State and city. Last year, when the Greater Louisville Exposition was held, black and white Kentuckians went night after night, and day after day, to see the products of Kentucky's soil and brain, on exhibition in the Armory. When the National Tuberculosis Society held their meeting here during the past winter, the color line was not drawn. All were invited, all were courteously treated, and all were benefited. These were secular movements in which the best citizens were interested, and the masses attended; and yet there was no clash, and not an unpleasant incident during either gathering. There have been a number of other meetings, void of any pretensions along religious lines, held right here in this city, where all the people have been invited and courteously treated; but it remains for a religious organization, with the Bible as its text-book, to draw the color-line.

There are many benefits to be derived by attending gatherings of the kind to be held by the Sunday School Convention, when the "universal brotherhood" spirit dominates; but people who hate farces and shams cannot enjoy a lovefeast where lemons are served. The International Sunday School Convention has as its primary work the awakening of a deeper interest in the study of the Bible. Their work is supposed to extend to the masses, as well as to the classes — to the old as well as to the young; the black as well as the white. This organization was born to serve all races and classes. The Bible is the text-book used, and this book declares that "out of one blood God hath created all nations." However black and backward the Negro may be, or however white and advanced any other race may be, this book declares that we all came from one common species. Thus by primitive and indissoluble bonds, kings and subjects, masters and slaves, rich and poor, black and white, are members of one great family. The man who does not believe this has no business teaching the Bible. It is far from consistent to preach and not practice. The Bible declares for universal brotherhood. The Bible is the text-book of the International Sunday School Convention. Brotherhood does not mean any more than it implies; but it means every bit of that — unbridged and uncircumscribed. Does the International Sunday School Convention stand for the universal teaching of the whole Bible? Does it agree with the Bible on the question of Brotherhood?

READ THE BEE.

### LEGAL NOTICES.

GEORGE F. COLLINS, ATTORNEY.

Supreme Court of the District of Columbia.

Holding a Probate Court

No. 15002. Administration.

This is to give notice that the subscriber, of the State of Ohio, has obtained from the Probate Court of the District of Columbia ancillary letters of administration on the estate of Herman L. Livingston, late of the State of Ohio, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof legally authenticated, to the subscriber, on or before the 28th day of May, A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 28th day of May, 1908.

William M. Porter,

494 Louisiana Avenue Northwest,

Washington, D. C.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

George F. Collins, Attorney.

THOMAS WALKER, ATTORNEY.

SUPREME COURT OF THE DISTRICT OF COLUMBIA

HOLDING A PROBATE COURT

Estate of George Grice, Deceased. No. 15253

Administration Docket.

Application having been made herein for the probate of the last will and testament of said deceased, and for letters of administration on said estate by David Jones, it is ordered this 18th day of June, A. D. 1908, that Julius L. Grice and Josephine Smith and all others concerned, appear in said Court on Tuesday, the 14th day of July, A. D. 1908, at 10 o'clock A. M., to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and the "Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than thirty days before said return day.

Harry M. Clabaugh, Chief Justice  
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

ARMOND W. SCOTT, ATTORNEY.

Supreme Court of the District of Columbia.

Holding a Probate Court.

No. 15327. Administration.

This is to give notice that the subscriber, of the State of Virginia, has obtained from the Probate Court of the District of Columbia letters testamentary on the estate of Fannie E. Smyth, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 12th day of June, A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Clara H. Smyth,

908 North 29th Street,

Richmond, Va.

Attest: W. C. Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

Armond W. Scott, Attorney.

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